

CREAMY CHEESY TOMATO SOUP

MADE IN A CROCKPOT



INGREDIENTS

1 28oz can diced tomatoes,
with juice
1 Cup diced celery
1 Cup diced carrots
1 Cup diced onions
1 Tablespoon basil
4 Cups chicken broth
1/2 Cup Butter
2 Cups milk
1 Cup freshly grated cheese
1 Teaspoon salt
1/4 Teaspoon pepper

DIRECTIONS

1. Add tomatoes, celery, carrots, onions, basil, and chicken broth in a large slow cooker.
2. Cover and cook on LOW for 5-7 hours, until flavors are blended and vegetables are soft.
3. When vegetables are soft, add in the butter to melt.
4. Using an immersion blender until smooth. I personally like it all the way smooth, but leave it chunky if that's what you like. Or half and half!
5. Add in the milk, salt, and pepper, Parmesan cheese as well.
6. When cheese has melted serve away and enjoy.



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