



Hearty Tomato Soup Recipe for Cozy Nights

Introduction

This homemade tomato soup recipe from Love and Lemons is a comforting classic that combines the rich flavors of tomatoes with a creamy finish. It's perfect as a cozy meal on a chilly day or as a starter for a larger dinner. With simple ingredients and easy preparation steps, you'll find this soup not only delicious but also rewarding to make.

Detailed Ingredients with measures

- 2 tablespoons extra-virgin olive oil, plus more for drizzling

- 2 tablespoons unsalted butter, or an additional 2 tablespoons olive oil
- 2 medium yellow onions, chopped
- 2 medium carrots, chopped
- 6 garlic cloves, chopped
- 2 tablespoons balsamic vinegar
- 2 (28-ounce) cans diced tomatoes
- 3 cups water or vegetable broth
- 1½ cups full-fat coconut milk or heavy cream, plus more for drizzling
- 1 teaspoon dried thyme
- ½ teaspoon red pepper flakes
- 1 teaspoon sea salt, plus more to taste
- Freshly ground black pepper
- Fresh basil leaves, for garnish

Prep Time

15 minutes

Cook Time

25 minutes

Total Time

40 minutes

Yield

Serves 6-8

Enjoy your homemade tomato soup!

Detailed Directions and Instructions

Sauté the Vegetables

In a large pot over medium heat, melt the butter and add the olive oil. Add the chopped onions, carrots, garlic, and a pinch of salt. Cook, stirring occasionally, until the vegetables soften, about 8 minutes.

Add Balsamic Vinegar

Stir in the balsamic vinegar.

Simmer the Soup

Add the diced tomatoes, water or vegetable broth, coconut milk or heavy cream, dried thyme, red pepper flakes, sea salt, and several grinds of black pepper. Bring the mixture to a simmer and cook, stirring occasionally, until the carrots are tender, about 20 to 25 minutes.

See also [Dirt Pie](#)

Blend the Soup

Remove 4 cups of the soup and set aside. Transfer the remaining soup to a blender and blend until smooth. Alternatively, use an immersion blender directly in the pot. Return the pureed soup to the pot and stir in

the reserved chunky soup to combine.

Season and Serve

Taste and adjust seasoning as needed. Ladle the soup into bowls and garnish with a drizzle of olive oil, a swirl of coconut milk or heavy cream, freshly ground black pepper, and fresh basil leaves.

Notes

Serving Suggestions

This soup pairs well with crusty bread or grilled cheese sandwiches for a classic combination.

Storage Instructions

Store any leftover soup in an airtight container in the refrigerator for up to 4 days. Reheat before serving.

Variations

Feel free to add other vegetables such as bell peppers or zucchini for added flavor and nutrition. Adjust the level of red pepper flakes according to your heat preference.

Vegan Option

To make this recipe vegan, use olive oil instead of butter and stick with full-fat coconut milk as your creamy element.



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Cook techniques

Sautéing

Sautéing is a cooking technique that involves cooking food quickly in a small amount of fat over relatively high heat. In this recipe, the onions, carrots, and garlic are sautéed to soften them and enhance their flavors before adding other ingredients.

Simmering

Simmering is a gentle cooking method that involves cooking food in liquid at a temperature just below its boiling point. In this recipe, the

soup mixture is simmered to meld the flavors and soften the carrots.

Blending

Blending creates a smooth consistency in soups or sauces. In this recipe, a blender is used to puree part of the soup until smooth, which gives the soup a creamy texture while leaving some chunks for added interest.

See also [Slow Cooker Fried Apples](#)

Seasoning

Seasoning is the process of enhancing the flavor of food with various ingredients like salt, pepper, or herbs. Adjusting the seasonings in this recipe at the end ensures the soup is perfectly balanced to your taste.

FAQ

Can I use canned tomatoes instead of fresh?

Yes, canned tomatoes are a great substitute and are often more convenient. They also have a concentrated flavor that enhances the soup.

What can I use instead of coconut milk?

You can substitute heavy cream or any non-dairy milk like almond or oat milk, but the flavor and creaminess may differ slightly.

How can I make the soup spicier?

You can add more red pepper flakes or include fresh chili peppers to increase the heat in the soup.

Can I freeze the soup?

Yes, this tomato soup freezes well. Allow it to cool completely before transferring it to an airtight container. It can be stored in the freezer for up to 3 months.

What should I serve with tomato soup?

Tomato soup pairs well with grilled cheese sandwiches, crusty bread, or a fresh salad for a complete meal.

Conclusion

Homemade tomato soup is a delightful and comforting dish that can be easily prepared with fresh ingredients. This recipe offers a rich flavor profile enhanced by the sweetness of carrots, the acidity of tomatoes, and the creaminess of coconut milk or heavy cream. Enjoy it as a standalone meal or paired with your favorite accompaniments.

Grilled Cheese Sandwich

Pair your tomato soup with a classic grilled cheese sandwich for a nostalgic and satisfying meal. The melty cheese and crispy bread complement the soup perfectly.

See also [Easy Vegan Pie Crust Recipe](#)

Herb Garlic Bread

Serve the soup with some toasted herb garlic bread for an aromatic touch. The crispy texture will add a nice contrast to the smoothness of the soup.

Mixed Green Salad

A light mixed green salad with a vinaigrette dressing can balance the richness of the tomato soup, adding freshness and crunch to your meal.

Roasted Vegetable Platter

Accompany the soup with a platter of roasted seasonal vegetables. The caramelization of the veggies brings depth of flavor that pairs wonderfully with the soup.

Cheese and Crackers

An assortment of cheese and crackers can make for a delightful appetizer or side. Choose cheeses that melt well or have a bold flavor to enhance your dining experience.

Chili or Stew

If you're looking for something heartier, serve a bowl of chili or stew on the side. The robust flavors will create a satisfying meal ensemble.

Quinoa or Couscous Bowl

Create a nutritious bowl by adding cooked quinoa or couscous on the side, topped with fresh herbs and a squeeze of lemon for brightness.

Stuffed Peppers

Baked stuffed peppers filled with grains, vegetables, and cheese make a flavorful accompaniment that complements the soup's richness.



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