

## Tomato Basil Soup

### Ingredients:

- 4 cans fire-roasted tomatoes (we like Muir Glen)
- 1 orange
- 2 garlic cloves (chopped)
- 2 tspn. extra virgin olive oil
- ½ cup onion (chopped)
- ½ tsp. Spanish smoked paprika
- ¼ c. fresh parsley (chopped)
- ¼ c. fresh basil leaves (chopped)



### Preparation:

1. Saute onion, garlic, and paprika in extra virgin olive oil until onion is lightly golden brown. Add tomatoes, basil, and the orange and cook about 20 minutes, constantly stirring. Squeeze the juice from the orange using tongs and throw away the peel.
2. Puree the soup in a blender about 1-2 cups at a time, blending until smooth.
3. Ladle into bowls, top with fresh parsley, and serve!