

Halloween Tomato Soup



Preparation time: 30 min

Difficulty: Easy

Ingredients

- Canola oil, divided: 2 tbsp plus 1 tsp
- Chipotle chiles in adobo sauce: 2
- Chopped white onion: ½ cup
- Garlic, finely diced or pressed: 1 large clove
- Low-sodium chicken broth: 3 cups
- kosher salt: ¼ tsp, or to taste if desired

For this recipe we used:

Strained Tomatoes 2 boxes



Preparation

Happy #Halloween! We're bewitched by this enchanting Spooky Tomato Soup using Pomì Strained Tomatoes! Our Strained Tomatoes are 100% Italian, and 100% the best choice for all your fall dishes! Pomì Strained Tomato Sauce is one of the most used ingredients in cooking because it is easy and fast, ideal to prepare any type of dish: meat, eggs, creams and creamy soups.

Instructions:

1. In a frying pan over medium heat, heat 1 tsp of canola oil and add chopped white onion and garlic. Stir frequently until the onion starts to turn transparent, then remove from heat.
2. Add Pomì Strained Tomatoes, the onion and garlic mixture, and the chipotle chiles in adobo sauce to a blender and blend on high until completely smooth.
3. Pour the contents of the blender through a fine mesh sieve into a large measuring cup or bowl. Press the tomato mixture with a spatula to get all the liquid to drain through the sieve. Discard the tomato paste or set aside for use in another recipe.
4. In a stockpot, heat two tablespoons of oil over medium heat until very hot. Pour the strained tomato liquid gently into the hot oil in the stockpot to fry it for a few minutes without stirring, until the puree starts to turn color to a deeper red.
5. Add the chicken broth and salt (if desired) to the stockpot and bring to a boil, stirring to incorporate the chicken broth and the tomato puree.
6. Remove from the heat and enjoy!