# Tomato Basil Soup

## Servings: 4

## **INGREDIENTS**

1 TBSP EXTRA VIRGIN OLIVE OIL

7 CUPS CANNED TOMATOES

3 CLOVES GARLIC, MINCED

1 ONION CHOPPED

1 CUP BASIL

1/2 CUP CASHEWS

**3 TBSP NUTRITIONAL YEAST** 



### **DIRECTIONS:**

**STEP 1:** Heat large saucepan with EVOO.

**STEP 2:** Sauté onion and garlic for 2-3 minutes. Add tomato, basil, cooking for approximately 1 minute.

**STEP 3:** Transfer heated mixture to a blender, add cashews and yeast. Blend until smooth.

**STEP 4:** Return to saucepan, add salt and pepper. Cook until heated through.

**STEP 5:** Serve with a piece of whole wheat bread or toast.



This recipe is gluten free as written.



This recipe is vegetarian as written.

