



# Provençal Tomato Soup

4 Servings

*Fresh goat cheese, crumbled on top, adds a surprising tangy creaminess and elevates this simple soup into something that is definitely worthy of a dinner party. If you prefer, you can sprinkle the soup with feta or grated Parmigiano-Reggiano instead.*

30 Minutes

## PREPARATION METHOD

1. Heat the oil in a large saucepan or soup pot over medium heat. Once it shimmers, add the onion and cook, stirring often, until lightly browned, 5 to 7 minutes.
2. Stir in the garlic and cook until fragrant, about 30 seconds. Turn off the heat.
3. Place the chicken (or vegetable) broth, tomatoes, vermouth, tomato paste, salt, dried basil, fennel seeds, oregano, thyme, pepper, sugar, fresh basil, and the sautéed onion and garlic in the blender.
4. Select the SOUP setting. Once the cycle finishes, divide the soup among bowls.
5. Sprinkle goat cheese over the top and serve.

## INGREDIENTS

- 2 tablespoons extra-virgin olive oil
- 1 medium yellow onion, quartered
- 2 garlic cloves, minced
- 2 cups low-sodium chicken broth or vegetable broth
- 2 pounds tomatoes, halved, seeded, and roughly chopped, or
- 1 (28-ounce) can diced tomatoes with basil (with juice)
- ¼ cup dry vermouth
- ¼ cup tomato paste
- 1 teaspoon kosher salt
- ½ teaspoon dried basil
- ½ teaspoon fennel seeds
- ½ teaspoon dried oregano
- ½ teaspoon dried thyme
- ½ teaspoon freshly ground black pepper
- ½ teaspoon sugar
- 6 fresh basil leaves
- Crumbled goat cheese, for serving