

## Hearty Tomato Soup

Yield: 6 to 8 servings

*For the soup:*

2 Tablespoons unsalted butter  
1 onion, chopped  
2 carrots, peeled and chopped (about 1 cup)  
2 garlic cloves, chopped  
1 (15-ounce) can cannellini (white) beans, drained and rinsed  
1 (28-ounce) can crushed tomatoes  
3 cups chicken broth  
1 bay leaf  
½ to 1 teaspoon minced fresh rosemary  
1/2 teaspoon red pepper flakes  
3/4 teaspoon salt  
1/2 teaspoon freshly ground black pepper

*For the optional whipped cream garnish:*

2/3 cup heavy cream  
Zest of 1 lemon  
1 teaspoon minced fresh rosemary

Melt the butter over medium-high heat in a large pot. Sauté the onion, carrots and garlic until tender, about 4 minutes. Stir in the beans, tomatoes, broth, bay leaf, ½ to 1 teaspoon of the rosemary, and the red pepper flakes. Raise the heat to high and bring soup to a boil. Once boiling, cover and reduce to low heat. Simmer for 30 minutes.

Remove and discard the bay leaf. Using a blender or food processor, purée the soup in batches. Return soup to the pot and keep warm over low heat. Season with salt and pepper.

*Optional Whipped Cream Garnish:* In a stand mixer fitted with the whisk attachment, whip the cream to soft peaks. Fold in the lemon zest and rosemary. Dollop onto each bowl of soup. Serve immediately.

Source: [Giada's Kitchen](#) by Giada De Laurentiis