

RV Friendly Tomato Soup

- ½ large onion, finely diced
- 3 cloves garlic, minced
- 1-2 Tbsp. olive oil
- 1 (28 oz.) can diced tomatoes
- 2 (14.5 oz.) cans fire roasted tomatoes
- 1 (8 oz.) can tomato sauce
- 1 (6 oz.) can tomato paste
- 2 cups water
- 2 cups chicken broth
- 1 tsp. salt
- ¼ tsp. pepper
- 1 cup heavy cream, milk will work too

1. Sauté onion in olive oil in a large pot until almost translucent. Add garlic and sauté a couple of minutes longer.
2. Add tomatoes, tomato sauce, tomato paste, water and chicken broth. Stir to combine and until it reaches a boil. Reduce heat, cover, and let simmer for 30 minutes.
3. Puree soup as necessary to reach desired constancy.
4. Add salt, pepper and cream and simmer for 10 additional minutes.



Homemade Parmesan Croutons

- Baguette Roll, sliced
- Grated Parmesan Cheese
- Olive Oil



Heat skillet over medium heat. Brush bread slices with olive oil. Place small piles of Parmesan cheese and gently press bread into it. Cook until browned to your liking and turn over for second side browning. You can freeze any leftovers in a freezer bag.