



Nordstrom Cafe™s Tomato Soup

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Nordstrom's Cafe is one of my favorite places to eat lunch. If you have one in your area and have never eaten there, trust me it's a treat. Everything on their menu is delicious. I love the cilantro lime chicken salad, but they are probably most well known for their Roma Tomato Basil soup.



Nordstrom's Roma Tomato Basil Soup

I'm not a big tomato soup fan, but for those who are they say it's the best. Nordstrom's now sells it in a jar so that you can make it at home. A jar of soup costs \$6.95. My daughter loves their tomato soup so I bought some to try. I made it for dinner one night and we were disappointed it didn't taste like the cafes. As a matter of fact, it tasted like we were eating spaghetti sauce. I had lunch with some friends at Nordstrom's cafe recently and mentioned how the soup in the jar wasn't the same. They were surprised by my comment because they both had tried it and thought it was delicious. When I said it tasted like spaghetti sauce they asked if I added the cream to it. No, I didn't know you were supposed to. I just reheated it in a bowl and didn't read the directions. Needless to say, they got a good laugh out of my cluelessness. If you decide to buy the soup as a special treat be sure to add the whipping cream or half and half.

Note to self: read directions. I own two of Nordstrom's cookbooks and the tomato basil soup recipe is included in one of them. I thought I would share it in case you are feeling adventurous in the kitchen. I just like to collect recipes. I haven't tried to make it from scratch yet. Let me know how you like it if you make it.

Tomato and Basil Soup

by Chef Tony Colabelli

1/3 cup extra-virgin olive oil

5 carrots, peeled and chopped

1 large onion, chopped

1 tbsp dried basil

3 cans (28oz. each) whole Italian-style tomatoes in puree (Chef Tony recommends buying a high-quality brand such as Italian San Marzano)

1 can (14 1/2 oz.) low-sodium chicken broth

2 cups heavy (whipping) cream

kosher salt and freshly ground black pepper

2 tbsp lightly packed fresh basil leaves, cut into fine ribbons

In a saucepan over medium heat, warm the oil. Add the carrots, onion, and dried basil and saute, stirring occasionally, until softened, 10 to 12 min. Add the tomatoes, including the puree, and the broth and bring just to a boil. Reduce the heat to low and simmer, uncovered, for 20 min. to blend the flavors. Remove from the heat. Puree the soup in the saucepan using a wand type immersion blender or working in batches puree the soup in a blender or food processor. Return the soup to the sauce pan, add the cream and place over medium heat. Warm until heated through. Season to taste with salt and pepper. Garnish with basil and serve immediately.

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