

Chili-Basil Tomato Soup

Penny Lund - Fort Collins, CO

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Servings: 6

Start to Finish Time: 20 minutes

1 can (26 oz) condensed tomato soup, undiluted

3 cups 2% milk

1 can (12 oz) evaporated milk

1 can (10 oz) diced tomatoes and green chilies, undrained

1 tablespoon fresh basil or 1 teaspoon dried basil, minced

1/2 teaspoon salt

1/4 teaspoon pepper

Parmesan cheese (optional), shredded

In a Dutch oven, combine the soup, milk, evaporated milk, tomatoes, basil, salt and pepper.

Cook and stir over medium heat until heated through.

Garnish the servings with cheese, if desired.

Yield: 2 quarts

Per Serving (excluding unknown items): 146 Calories; 6g Fat (37.3% calories from fat); 8g Protein; 16g Carbohydrate; trace Dietary Fiber; 21mg Cholesterol; 515mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Non-Fat Milk; 1 Fat.