

Tomato Soup With Orzo And Fresh Basil – My Childhood Obsession

Ingredients:

Difficulty: Easy
(serves 4)

2 cans (each 400 gr.) chopped tomato with juice*
3 tbsp olive oil
4 tbsp orzo (or vermicelli)
1 cup / 2.4 dl. vegetable broth (or chicken broth, if you prefer)
2 tbsp fresh basil, finely chopped
salt to taste

*If you can find fresh tomatoes that are juicy and delicious, you can use 3-4 tomatoes instead of canned tomatoes. Just peel them before you process.

Instructions:

1. Put tomatoes with juice in a food processor and process for a minute. If you are using fresh tomatoes, you can grate them or you can chop coarsely and put in the food processor (after peeling), it's up to you.
2. In a medium pan, put olive oil on medium high heat and let it warm for half a minute. Then add tomatoes and orzo, stir for a few seconds.
3. Add vegetable (or chicken broth), stir and let it boil.
4. Once it starts boiling, add basil, stir and put the heat down to low. Let it simmer for 10 minutes, stirring frequently (or orzo will stick to the base of the pan). At that point, if you want to make the soup thinner, you can add warm water (I added 1 cup of water).
5. When orzo is soft and cooked and the soup simmered for about 10 minutes, season with salt, stir and let it simmer for 1 more minute. Turn the heat off, cover the pan and let the soup rest for at least 5 minutes before serving (but do not wait too long because orzo will keep getting bigger!). Enjoy!