

Tomato Parmesan Bisque

4 tablespoons butter
1 cup diced onion
½ cup diced carrot
½ cup diced celery
2 cloves garlic, minced
1 teaspoon dried oregano
¼ teaspoon salt
¼ teaspoon pepper
4 tablespoons flour
4 cups chicken or vegetable broth
2 (14.5 oz.) cans diced tomatoes
1 cup heavy cream
1 cup grated Parmesan cheese
¼ cup fresh basil, chopped



Melt butter in a large stock pot over medium heat.

Add onions, carrot, celery, garlic, oregano, salt and pepper and cook until vegetables are tender, about 5 minutes. Stir in flour and cook for 1-2 more minutes.

Whisk in broth and cook, stirring constantly until mixture thickens. Stir in tomatoes and heavy cream. Use an immersion blender and blend the soup until it's pretty much smooth. Keep the heat low.

Add Parmesan and heat through until cheese is melted. Season with additional salt and pepper, to taste. Stir in basil just before serving.