JANE SMITH LIFESTYLE

Creamy Tomato Basil Soup

Prep: 10 min | Cook: 6-7 hours (low) or 3-4 hours (high) | Serves: 6



This is the soup I turn to on a cold, gray afternoon when I want something warm on the stove without much fuss — crushed tomatoes, basil, and a splash of cream, all done in the slow cooker.

Ingredients

- 1 (28 oz) can crushed tomatoes
- 1 (14.5 oz) can diced tomatoes
- 1 small onion, diced
- 3 garlic cloves, minced
- 1 tsp dried basil
- 1 tsp dried oregano
- 1/2 tsp sugar
- Salt & pepper, to taste
- 1 cup heavy cream
- Fresh basil, for garnish (optional)

Directions

1. Add all ingredients except the cream to the slow cooker.
2. Cook on low 6-7 hours or high 3-4 hours.
3. Stir in the cream about 20 minutes before serving.
4. Season to taste and garnish with fresh basil.

Jane's Note

Let the cream sit in for the last 20 minutes rather than the whole cook time — it keeps the soup silky instead

of separating.

This is one of my go-to soups on a weeknight when I want dinner mostly done by the time I walk in the door.

Can I make this ahead? Yes — it keeps well in the fridge and often tastes even better the next day. Can I freeze it? Freeze without the cream, then stir it in fresh when you reheat.

Storage: Refrigerate in an airtight container for up to 4 days, or freeze without the cream for up to 3 months.

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