

# Tomato Soup

Adapted from Taste of Home online

**Total time 30 min.**

**Yield: 4 servings.**

## Ingredients

**2 teaspoons olive oil**

**¼ cup finely chopped onion**

**¼ cup finely chopped celery**

**2 cloves garlic finely chopped**

**28 ounces diced tomato, undrained**

**1-½ cups water**

**2 teaspoons brown sugar**

**½ teaspoon salt**

**½ teaspoon dried basil**

**¼ teaspoon dried oregano**

**¼ teaspoon freshly ground pepper**

**Optional garnishes: grated cheese, fresh basil, hot sauce, Goldfish crackers**

## Directions

**In a large saucepan, heat oil over medium heat. Add onion, garlic and celery, cook and stir until tender, 2-4 minutes. Add remaining ingredients. Bring to a boil. Reduce heat; simmer, uncovered, 10 minutes to allow flavors to blend. Serve with garnishes of your choice, and a grilled cheese sandwich and you have the perfect lenten meal.**