

## **Tomato Alphabet Soup**

Soup is a great way to warm up on cold winter days and the pasta alphabets make it fun to eat. This soup is made with canned tomatoes, which actually contain more nutrients than fresh, especially this time of year. This creamy tomato soup is easy to make and makes enough for leftovers. Serve with some whole wheat cheese toast for dipping. Recipe from [www.myrecipes.com](http://www.myrecipes.com).

**Ingredients** -2 tablespoons butter -1 cup chopped onion -1 cup chopped carrot -1/3 cup chopped celery -1 1/2 cups vegetable broth -1 teaspoon dried basil -1/4 teaspoon black pepper -1 (28-ounce) can diced tomatoes, undrained -2 cups cooked alphabet pasta (about 1 cup uncooked pasta), divided -1 cup 2% reduced-fat milk

### **Preparation**

1. Melt the butter in a saucepan over medium-high heat. Add onion, carrot and celery; sauté 4 minutes or until tender. Add broth, basil, pepper and tomatoes, and bring to a boil. Reduce heat; simmer 15 minutes. Stir in 1/2 cup pasta. Remove from heat; let stand 5 minutes.
2. Place half of tomato mixture in a blender and process until smooth. Pour puréed soup into a large bowl. Repeat procedure with remaining tomato mixture. Return puréed soup to pan; stir in remaining pasta and milk. Cook over medium-high heat 2 minutes or until thoroughly heated, stirring frequently (do not boil). Enjoy! Makes about 6 cups.