

Tomato Basil with Orzo Soup

Ready In: **35 mins**

Prep: **25 mins**

Servings: **12 1/2 cups**

Ingredients

- 1 pkg (7 oz) Wegmans Diced Mirepoix (Produce Dept) You do not need to buy this. It is easy to make.

Ingredients of mirepoix: 1 medium onion, 1 large onion, 2 ribs of celery, 1 tablespoon butter

1. Prepare your vegetables. Scrub and rinse carrots and celery, then dry with a clean cloth. Trim root ends and tips.
2. Chop your vegetables. Roughly chop onions, carrots, and celery according to your recipe. Use a smaller size (¼-inch to ⅛-inch) for sautéed recipes, a medium size (½-inch to ¾ inch) for soups or stews, and a larger size (1-2 inches) for stock or broth.
3. Cook your vegetables. Melt butter in a sauté pan or skillet over medium-low heat. Add vegetables, adjusting heat to keep them from browning. Cook, stirring occasionally, until soft and translucent, about 10 minutes.

- 2 Tbsp Wegmans Organic Basting Oil
- 1 Tbsp minced Wegmans Cleaned & Cut Peeled Garlic
- 1 can (28 oz) Wegmans Organic Diced Tomatoes
- 1 can (28 oz) Wegmans Coarse Ground Tomatoes
- 1 container (32 oz) Wegmans Vegetable Culinary Stock
- Salt and freshly ground pepper to taste
- 2 Wegmans Roasted Red Peppers, 1/4-inch dice
- 1 cup Italian Classics Orzo Soup Pasta
- 1 cup Wegmans Light Cream
- 2 Tbsp chopped Wegmans Basil

Nutrition Information

Nutrition Information is per serving

Protein 4.g

Added Sugar 0.g

Fiber 3.g

Carbohydrate 20.g

Sodium 370.mg

Cholesterol 10.mg

Saturated Fat 2.g

Fat 6.g

Calories 150.

1. Add mirepoix and basting oil to stockpot on MED-HIGH. Cook, stirring, 6-7 min. Add chopped garlic. Cook, about 2 min, until vegetables are tender.
2. Add diced and coarse ground tomatoes; simmer about 10 min. Add stock; return to simmer. Season with salt and pepper.
3. Add red peppers and pasta. Simmer 8-10 min, stirring often, until pasta is firm but tender. Remove from heat.
4. Pour cream into medium bowl. Add a few ladles of hot soup to cream to slowly raise cream temperature. Add cream mixture to soup; fold in basil. Ladle into warmed bowls to serve.