

Nordstrom Tomato Basil Soup and Parmesan-Garlic Crostini
(Serves 8 – 10)



Tomato Basil Soup

1/3 cup extra-virgin olive oil
5 carrots, peeled and chopped
1 large yellow onion, chopped
1 tablespoon dried basil
3 cans (28 ounces each) whole Italian-style tomatoes in purée
1 can (14 1/2 ounces) low-sodium chicken broth
2 cups heavy (whipping) cream
Kosher salt
Freshly ground black pepper
2 tablespoons lightly packed fresh basil leaves, cut into fine ribbons

1. To make the Tomato Basil Soup, in a 6- to 8-quart saucepan over medium heat, warm the oil and swirl to coat the bottom of the pan. Add the carrots, onion and dried basil and sauté, stirring occasionally until softened, 10 to 12 minutes.
2. Add the tomatoes, including the purée, and the broth and bring just to a boil. Reduce the heat to low and simmer, uncovered, for 20 minutes to blend the flavors.
3. Remove soup from the heat. Purée the soup in the saucepan using a wand-type immersion blender; or, working in batches, purée in a blender or food processor fitted with a metal blade.
4. Return the puréed soup to the saucepan, add the cream and place over medium heat. Warm until heated through. Season to taste with salt and pepper.
5. Ladle the soup into a warmed soup tureen or individual bowls, garnish with the fresh basil and serve immediately with the crostini resting on the rim of the bowl.



Parmesan-Garlic Crostini

1 cup (2 sticks) unsalted butter, at room temperature

1 cup (4 ounces) freshly grated Parmigiano-Reggiano cheese

1 1/2 teaspoons kosher salt

1 1/4 teaspoons granulated garlic (not garlic powder)

2 tablespoons finely chopped fresh flat-leaf parsley

1 baguette, cut on a sharp diagonal into 3/8-inch-thick slices, each about 5 1/2 inches long

1. Position a rack in the top third of the oven and preheat it to 350°F.
2. Mash the butter, cheese, salt and granulated garlic together in a medium bowl with a rubber spatula until combined. Stir in the parsley.
3. Using a flexible metal spatula, spread each slice of bread with a generous two teaspoons of the butter mixture in an even layer without any "bald spots." Do not skimp. Arrange the crostini, spaced closely but not touching, on a baking sheet. The unbaked crostini can be prepared to this point up to 3 hours ahead, covered with parchment paper and stored at room temperature. Do not refrigerate.
4. Bake, uncovered, until golden brown, 10 to 12 minutes. Serve warm.