**Tuscan Tomato Soup **

*With Pesto and Feta Cheese*

In a large soup pot, combine:

2 onions, peeled and diced

4 garlic cloves, minced

1 tsp each dried basil and oregano

Sauté together in 2 tsp olive oil, until softened and golden.

Add:

1 X 796 ml can diced tomatoes, with their juice

1 x 796 ml can crushed tomatoes

2 cups chicken stock and bring to boil.

Reduce to simmer, 10 minutes.

Puree until smooth, then add:

1/3 cup basil pesto

1 cup 35% cream

salt & pepper to taste

Garnish with grated feta cheese