

Roasted Tomato Basil Soup



Ingredients:

- 6 plum tomatoes
- olive oil
- salt and pepper
- 1 onion, medium diced
- 3 cloves garlic, minced
- 1/4 teaspoon red pepper flakes
- 1 - 14.5 oz can diced tomatoes
- 1 - 14.5 oz can fire roasted diced tomatoes
- 1 cup chopped fresh basil
- 1 tsp dry thyme
- 1 tablespoon sugar
- 16 oz chicken stock
- 1 cup milk

Instructions:

1. Preheat oven to 400°.
2. Wash the tomatoes and cut them in half lengthwise and place cut side up on a baking sheet.
3. Brush with olive oil and sprinkle with salt and pepper.
4. Roast for 60-75 minutes until starting to caramelize on top.
5. About 15 minutes before tomatoes are done roasting, heat olive oil in a pot over medium heat, and sauté the onions until translucent, about 5-7 minutes.
6. Add garlic and red pepper flakes and continue cooking for 1 minute.
7. Add the canned tomatoes, basil, thyme, sugar, chicken stock.
8. Let cook 5 minutes and then add the oven roasted plum tomatoes with all the accumulated juices.
9. Bring to a boil and let simmer uncovered for 40 minutes.
10. Using an immersion blender, or working in small batches a blender, blend the soup.
11. Add milk and stir to combine.