

GARDEN TOMATO SOUP

Ingredients:

3 lbs. fresh tomatoes
2 T. extra virgin olive oil
½ red onion, chopped
½ bell pepper, chopped
4 cloves garlic, peeled and smashed
1 tsp. Italian seasoning
¼ tsp. kosher salt
Pinch of freshly ground black pepper
2 c. vegetable broth
½ c. whole milk



Directions:

- 1) Preheat oven to 450 degrees.
- 2) Core tomatoes and cut them into large sections (halves, if Roma tomatoes; quarters, if beefsteak). Squeeze tomato sections to remove seeds.
- 3) Toss the tomatoes together with the olive oil, onion, pepper, garlic, and spices. Roast on a large pan in the oven for 15 minutes, then stir. Roast for an additional 10 minutes, then set oven to broil for about 3 more minutes, until some of the tomatoes start to char. Remove from the oven and let cool for at least 10 minutes. Remove the tomato skins.
- 4) Bring vegetable broth to boil in a large saucepan. Add the roasted vegetables and simmer together for 20 minutes. Use an immersion blender or regular blender to purée everything together. Stir in milk. Adjust seasonings to taste.