

Monthly
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Simply Seasonal

Roasted Tomato Basil Soup

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Roasted Tomato Basil Soup

Ingredients

2½ lbs. tomatoes*, cut
in half
4 T. olive oil, divided
Salt and pepper to taste
1 medium onion*, chopped
Dash of red pepper flakes
2 c. fresh tomatoes, diced
4 cloves garlic*, minced
1½ c. basil*, chopped
4 c. vegetable or
chicken broth*

*can be found locally

Directions

1. Preheat oven to 400° F. Spread tomatoes on a baking sheet, and drizzle with 2 Tbsp. olive oil. Season with salt and pepper and roast for about 45 minutes.
2. In a large stockpot heat 2 Tbsp. olive oil over medium heat. Add onion and cook until tender.
3. Stir in garlic and red pepper flakes. Add diced tomatoes, fresh basil and broth. Stir in the oven-roasted tomatoes.
4. Cook 30 minutes over medium-low heat.
5. Using an immersion blender, puree' soup until smooth.