



Tomato Basil Soup



From: Tam Nelson (Ed)

Serves: 8

Prep Time: 15 min

Cook Time: 1.5 hours

Instructions

- 1) Preheat the oven to 350°F and line a large baking sheet with parchment paper. Place the tomatoes cut side up on the baking sheet, drizzle with 2 tablespoons of the olive oil, and sprinkle with salt and pepper. Roast for 1 hour, or until the edges just start to shrivel and the insides are still juicy.
- 2) Heat the remaining 2 tablespoons olive oil in a large pot over medium heat. Add the onions, carrots, garlic, and ½ teaspoon salt and cook until soft, about 8 minutes. Stir in the tomatoes, vegetable broth, vinegar, and thyme leaves and simmer for 20 minutes.
- 3) Let cool slightly and pour the soup into a blender, working in batches if necessary. Blend until smooth. Add the basil and pulse until combined.
- 4) Season to taste, ladle into bowls, and garnish with fresh basil leaves.

Ingredients

- 2½ pounds roma tomatoes, halved
- ¼ cup extra-virgin olive oil
- Sea salt and freshly ground black pepper
- 1 medium yellow onion, chopped
- ⅓ cup chopped carrots
- 4 garlic cloves, chopped
- 3 cups vegetable broth
- 1 tablespoon balsamic vinegar
- 1 teaspoon fresh thyme leaves
- 1 loosely packed cup fresh basil leaves, plus more for garnish

Notes

