

# Roasted Tomato Basil Soup



**Taste!**  
York Fresh Food Farms

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## INGREDIENTS:

- 9 Roma tomatoes sliced lengthwise
- 3 tbsp extra virgin olive oil
- 2 tbsp unsalted butter
- 1 yellow onion diced
- 4 garlic cloves minced
- 1 tsp fresh thyme minced
- 1 tsp Kosher salt
- ½ tsp ground black pepper
- 1 28 oz. can San Marzano tomatoes crushed
- 1 cup basil fresh, roughly chopped
- 1 tbsp sugar
- 2 cups chicken stock
- ⅔ cup heavy cream

## INSTRUCTIONS:

- 1 Preheat oven to 375°F.
- 2 Spread tomato halves on a baking sheet. Drizzle with olive oil, salt and pepper. Roast for 1 hour. Remove from oven and set aside.
- 3 Heat 2 tbsp oil, or butter, in a large pot over medium-high heat. Add onion, saute for 5 minutes, add garlic, thyme, salt, and pepper. Sauté for one minute.
- 4 Add crushed tomatoes, basil, and sugar. Lower heat and simmer for 10 minutes.
- 5 Add stock and roasted tomatoes. Simmer for 30 minutes, stirring every now and then. Mash up tomatoes while soup simmers. Or puree in a blender.
- 6 Stir in the cream. Enjoy!