



Soup & Sandwiches

Roasted Tomato Soup

10-12 medium tomatoes
Olive oil
Oregano
1-teaspoon garlic powder
1 teas onion powder
1 large onion, diced
6-8 cloves of garlic, crushed
1 32-ounce box of vegetable broth
Salt to taste

TIP: Roma or plum tomatoes, which have less water content, will yield a thicker and richer soup.

1. Wash and slice all tomatoes and place on cookie sheet. Drizzle olive oil over sliced tomatoes and generously sprinkle with garlic and oregano.
2. Place in preheated oven at 350° for about 45 minutes
3. Meanwhile, sauté diced onions and crushed garlic in olive, until onions are translucent.
4. Combine sautéed onions and garlic with roasted tomatoes in blender and blend to smooth. (If have immersion blender, add everything to large saucepan.)
5. Pour mixture into large saucepan and add 1 box (32-oz) of vegetable broth. Season to taste.

Serves 8 to 10