

# ROASTED TOMATO SOUP

## Ingredients

10 Roma Tomatoes  
1 package Campari Tomatoes  
2 packages cherry tomatoes  
2 carrots chopped large chunks  
5 to 6 small sweet peppers cut in half  
1 onion - large chopped  
2 garlic cloves  
4 cups chicken stock  
Garden Gourmet Basil  
Salt & Pepper  
Olive Oil

## DIRECTIONS

Wash tomatoes and cut roma and Campari tomatoes in half, toss all veggies in olive oil, salt & pepper and basil to taste. Roast 425° for 45 minutes till all veggies soft. Place roasted veggies in soup pot add chicken stock and simmer, 30 to 45 minutes but do not boil. If you have an immersion blender, blend till your preferred chunkiness. You can also use a potato masher or blender, but be super careful with the blender, don't need to clean soup off your ceiling.

## SHOPPING LIST

Roma Tomatoes  
Campari Tomatoes  
Cherry Tomatoes x 2  
Carrots – can use mini  
Sweet Mini Peppers  
Onion  
Garlic  
Chicken Stock  
Garden Gourmet Basil  
Salt & Pepper  
Olive Oil