

Roasted Tomato Basil Soup

INGREDIENTS

4 large ripe tomatoes, cut into quarters
8 oz package Sun-dried Tomatoes, Diced
(if packed in oil, drain oil)
1/4 cup olive oil
1 tablespoon kosher salt
1 1/2 teaspoons ground black pepper
2 cups chopped yellow or white onions
5 garlic cloves, minced
2 tablespoons butter
1/4 teaspoon crushed red pepper flakes (optional)
1 (28-ounce) canned tomatoes, with their juice
4 cups fresh basil leaves, packed
1 teaspoon fresh thyme leaves
1 quart chicken stock or water



DIRECTIONS

1. Preheat oven to 400 degrees F. Toss tomato quarters with half of the olive oil, salt, and pepper. Spread tomatoes in 1 layer on a baking sheet and roast for 45 minutes.
2. In a large stockpot over medium heat, sauté the onions and garlic with the other half of the olive oil, the butter, and red pepper flakes for 6 minutes, then add Sun-dried Tomatoes and sauce another 4 minutes. Add the canned tomatoes, basil, thyme, and chicken stock. Add the oven-roasted tomatoes, including the liquid on the baking sheet. Bring to a boil and simmer uncovered for 40 minutes.
3. Puree with an emersion blender, regular blender, or food mill. Salt and Pepper to taste. Can be served cold or hot.

For an added flavor twist, garnish with tomato-herb goat cheese and some chopped fresh basil!
Serve with a toasty warm Pesto roll from Rype & Readi.