

Roasted Tomato Basil Soup

by Leslee



Ingredients

- 3 lbs of tomatoes, quartered (fresh from the garden or a garden stand are best)
- 8 cloves of garlic, peeled
- 4 tbsp olive oil, divided
- 2 medium onions, sliced thinly and caramelized in olive oil
- ½ cup fresh basil leaves, packed
- 1 cup chicken broth
- ½ tsp oregano
- 1 stick butter
- Optional milk, almond milk, coconut milk, or cream if desired for creaminess

Instructions:

- Heat oven to 450°F.
- Line a sheet pan with parchment paper and evenly spread the cut tomatoes across the pan.
- Place the garlic cloves evenly around the tomatoes.
- Drizzle with 2 tbsp olive oil and sprinkle with salt and pepper.
- Place on the top rack of the oven and roast for 40–45 minutes.
- Remove from the oven and let cool for 10 minutes.
- While the tomatoes are roasting, heat 2 tbsp olive oil in a large pot over medium heat.
- Add the onions and caramelize, stirring occasionally, until they are deep golden brown with a glossy sheen, about 20 minutes. Add more olive oil if needed and be careful not to let them burn.
- Once the tomatoes and garlic have cooled, transfer them to a powerful blender or food processor and blend until fully puréed.
- Add the caramelized onions, basil, and oregano and blend again until thoroughly combined.
- Pour the blended mixture back into the pot used for the onions.
- Add the chicken broth, oregano, butter, and optional milk or cream.
- Simmer until everything is well combined and heated through.
- Season with salt and pepper to taste. Yum!