

## Roasted Tomato Soup



### Ingredients:

- 4 pounds ripe tomatoes (Roma or Cherry) your choice, cut into bite-sized pieces
- 6 cloves garlic, chopped
- 2 medium onion, chopped
- 6 tablespoons olive oil
- 1/4 cup balsamic vinegar
- 2 cups vegetable broth, low sodium
- 3 cups water
- 1/4 cup basil, chopped
- Salt to taste
- Red pepper flakes to taste

### Directions:

1. Preheat oven to 500 F degrees.
2. In a large baking dish, toss the tomatoes with vinegar, garlic, 4 tablespoons olive oil. Sprinkle with pepper flakes and salt.
3. Place the tomatoes in the oven and cook for about 30 minutes, until tomatoes are soft, and brown on the edges. Sit them aside to cool.
4. Add the remaining 2 tablespoons of olive oil to a large saucepan over medium heat. Add the onions and cook until they are translucent, about 10 minutes. Add the basil and roasted tomatoes and the juices from the tomatoes. Add the vegetable stock and water to the tomatoes and bring to a boil for 3-5 minutes. Reduce heat to low and simmer for 5-7 more minutes to blend the flavors.
5. Refrigerate leftovers for up to four days, or freeze for up to four months.

Makes 6 servings.



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