

Roasted Tomato Soup *(Make 4-6 servings)*

Ingredients

6 pounds fresh tomatoes, cut in half
Cooking spray
Pepper, to taste
2 yellow onions, chopped
6 cloves garlic, minced
¼ teaspoon crushed red pepper
1 tablespoon canola oil
4 cups fresh basil leaves, chopped
3-4 cups water
Balsamic vinegar, to taste

Directions

1. Preheat oven to 400°F. Mist tomatoes with cooking spray. Place in a single layer on baking sheet skin side down. Season with pepper. Roast for 45 minutes.
2. In large pot, sauté onions, garlic, crushed red pepper, pepper and oil for 5 minutes. Add roasted tomatoes, fresh basil, and water to the pot. Puree the mixture with a hand blender until semi-smooth. Bring to boil, cover and simmer for 15 minutes.
3. Spoon into serving bowls. Drizzle each serving with a swirl of balsamic vinegar.