

Creamy Roasted Tomato Soup

Serves 2-3, scale as needed : ~1hr if roasting your own tomatoes

Ingredients:

- 4 medium garden fresh tomatoes (or a can of roasted tomatoes)
- olive oil
- 1 shallot, diced
- 2 cloves garlic, whole peeled
- salt & pepper
- 1 cup of broth
- 1 tsp maple syrup
- a pinch of dried basil
- a pinch of dried oregano
- a pinch of dried parsley
- optional: a pinch of red pepper flakes
- ¼ cup half & half
- grilled cheese for serving: I don't feel like you need a recipe for this but I always use sourdough, grease the outside of my bread with mayo (not butter) and cook low & slow with a lid on the pan for maximum melting. I made this grilled cheese with slices of cooked bacon and Provolone cheese but you do you!

Instructions:

- Preheat the oven to 375.
- Cut the tomatoes into quarters, removing the cores if tough.
- Place the tomatoes, cut side up, along with the garlic cloves on a baking sheet.
- Lightly drizzle olive oil over the tomatoes, then sprinkle each of them with salt and pepper.
- Roast for 30 minutes. Play some cards while you wait.

- Remove from the oven, and set aside.

Jump to here if using canned tomatoes

- While the tomatoes cool, start heating 1 tbsp olive oil in a medium saucepan.
 - Add the chopped onion with a pinch of salt, and cook until softened, just a few minutes.
 - Stir in the toasty garlic.
 - Once the tomatoes are cool enough to handle, remove the skins.
 - Add peeled tomatoes, chicken broth, maple syrup, and spices to the saucepan.
 - Stir to combine, then bring to a boil. Turn the heat back down to a simmer, and simmer for 20 minutes.
 - **Now's the time to start on your grilled cheese!**
 - Use an immersion blender or regular blender to blend the soup until smooth in texture.
 - Turn off the heat, and stir in the half & half.
 - Season with salt, pepper, and a drizzle of olive oil per serving. Enjoy hot with grilled cheese.
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recipe notes:

- No notes? It's pretty straightforward, not a lot extra to add :)

what you learn:

- There's a perfectly acceptable fall-ish way to prepare fresh tomatoes.