Roasted Tomato and Carrot Soup

Serves 6

- 3 Tablespoons Extra Virgin Olive Oil
- 6-8 vine-ripened tomatoes, quartered
- 4 carrots, peeled and cut into thick biases
- 1 yellow onion, cut into large wedges
- 3 garlic cloves, chopped
- 1 Tablespoon fresh thyme (optional)
- 1 teaspoon paprika (optional)
- 1/2 cup chopped fresh basil - separated into 2 x 1/4 cups (optional)
- 2 cups chicken stock or vegetable stock
- Salt and pepper throughout

1. Preheat oven to 400 degrees F.

2. On an oiled baking sheet, toss the tomatoes, carrots, onions, generously with 2 T Extra Virgin Olive Oil, salt and pepper and thyme. Roast for 35-40 minutes or until the vegetables are tender and golden brown, turning occasionally.

3. Heat a large pot on medium heat. Pour 1 Tablespoon EVOO inside and add the garlic. Sauté for 1 minute then pour in the roasted vegetables, paprika, stock, and bring to a simmer. When the baking sheet is cool enough, add the scraped roasting bits as well. Let simmer for at least 15 minutes, then add 1/4 c chopped basil. Puree the soup in a blender in multiple batches, until smooth. Return the pureed soup to the large pot and let simmer for 5 more minutes. Season with salt and pepper to taste. Ladle into bowls, sprinkle with remaining fresh basil.

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