

Bread and Tomato Soup

From *–The Cleaner Plate Club*

3 pounds tomatoes
2 Tbsp olive oil
1 onion – chopped
2 cloves garlic – chopped
2 Tbsp fresh chopped basil
3 cups 2” bread cubes from rustic bread with the crust removed
1 ½ cups chicken broth
salt & pepper
grated Parmesan or sliced fresh mozzarella cheese

- Preheat the oven to 450F
- Core and cut the tomatoes into wedges.
- Heat the olive oil in a large ovenproof pot over medium-high heat.
- Place the tomatoes and onion in the pot, cook to brown the skins – 5-7 minutes
- Stir in the basil and garlic.
- Place the pot uncovered in the oven and roast for about 15 minutes.
- Removed from the oven and place back on medium heat on the stove.
- Mix in the bread cubes and chicken broth.
- Cook until the juices and broth are absorbed and the texture of the soup looks smooth and creamy – about 10 minutes.
- Season with salt and pepper and remove from heat.
- Pulse the soup with a stick blender or food processor until it is a bit smooth, but not totally pureed.
- The soup is best if it can chill for an hour so that the flavors blend.
- You can serve it cold or reheat it gently.
- Serve with grated Parmesan or sliced mozzarella on top.



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