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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