

# Simmonds Tyres

**BRIDGESTONE**



## ANITA'S ROASTED TOMATO SOUP

Anita's had a truckload of tomatoes out of her vege garden this summer and found this awesome recipe to utilise the abundance! It's super easy and tasty. No added sugar so perfect for those of us trying to cut that out of our diets.



## INGREDIENTS

1.5kg ripe tomatoes  
Half diced onion  
Half diced red pepper  
2 tbsp olive oil  
4 large cloves garlic (whole)  
1 tsp dried oregano  
1 tsp dried basil  
Salt & pepper

2 cups chicken stock  
2 tbsp fresh basil leaves  
Half cup cream  
Grated parmesan cheese

## METHOD

Heat oven to 275 deg Celsius.

Cut tomatoes into quarters or 8ths if they are large. Put tomatoes, garlic, onion, red pepper, dried herbs, olive oil, salt & pepper on a large roasting tray and cook for about half an hour, stirring after 15 minutes. Turn oven to grill and get some char on them for about 5 minutes. Remove from oven.

Bring the chicken stock to boil in a large pot. Remove from heat. Add the tomato mixture and fresh basil. Combine, then with a stick blender blend everything until it's smooth and creamy. Add the cream and serve with grated parmesan cheese on top.