Tomato & Thyme Soup

Look no further for a traditional favourite than this rich Tomato & Thyme Soup. Made with minimal ingredients and full of flavour it will be your easiest go-to soup.

Ingredients

2 x 800g can diced tomatoes

1 litre vegetable stock

2 tbsp brown sugar

2 tbsp fresh thyme leaves

Method:

1. Place all the ingredients in the slow cooker; and season generously with sea salt and cracked pepper.
2. Cook on LOW for 4 hours or HIGH for 2 hours.
3. Cool for 10 minutes.
4. Using a stick blender, blend until smooth.