

# Roast Tomato and Basil Soup



A delicious, simple soup that can be served hot or cold.

## **Ingredients**

2 punnets cherry tomatoes  
4 roma tomatoes, halved  
1 onion, chopped  
4 garlic cloves  
1/4 cups fresh basil  
1/2 tsp dried oregano  
500 ml salt reduced vegetable stock  
extra virgin olive oil, for cooking

## **Method:**

1. Preheat the oven to 190C. On a baking tray, add the tomatoes, onion and garlic cloves. Drizzle with some olive oil and season with salt and pepper. Roast in the oven for 30-40 minutes.
2. In a deep saucepan, over medium heat add the roasted vegetables, basil, oregano and

vegetable stock and bring to a simmer for 10-15 minutes.

3. Using an immersion blender, blend the soup until you have a smooth consistency