

# Roasted Tomato Soup

**Serves Four - Six**

**Makes 2 – 2.5 quarts**

**Chicken Stock Ingredients:**

- 1 whole roasting chicken, rinsed
- 1 large yellow onions, unpeeled and quartered
- 2 leeks, cleaned and halved
- 4 carrots, unpeeled and halved
- 3 stalks celery with leaves, cut into thirds
- 2 parsnips, unpeeled and cut in half, optional
- large handful fresh parsley
- handful of fresh thyme
- handful of fresh sage leaves
- 6 whole garlic cloves, peeled and smashed
- 2 bay leaves
- 1 tablespoon kosher salt
- 2 teaspoons whole black peppercorns
- 3 quarts water

**Soup Ingredients:**

- 8 Roma tomatoes, cut in quarters
- 4 cloves garlic
- 1 red bell pepper, cut into chunks without ribs or seeds
- olive oil spray
- Kosher salt and freshly ground pepper
- 2 tablespoons butter, unsalted
- 2 tablespoons extra olive oil
- ½ brown onion, chopped
- 2 cloves garlic, minced
- ¼ teaspoon red pepper flakes
- 1 can whole, peeled Roma tomatoes (San Marzano are best)
- Handful of fresh basil leaves



## Steps

- Step 1: Make the stock:** Place all stock ingredients into a large stock pot and bring to a boil. Skim off bubbles and foam and let mixture simmer for three hours with the top off. Once complete, strain the stock using a colander lined with cheesecloth. Throw all herb and veggies away and shred the cooked chicken meat (discarding skin and bones). Use the chicken for chicken salad or a chicken soup. Refrigerate stock so that the fat solidifies at the top. Using a large spoon, skim off the fat and discard. You can place it back in the fridge and use within one week or freeze for up to three months.

- Step 2: Roast the tomatoes: Preheat oven to 425°F.** Spray (or coat with olive oil) the cut Roma tomatoes, garlic cloves and red pepper. Spread them out on a foil-lined baking sheet pan and season with salt and pepper. Roast tomatoes for about 30 minutes or until they look charred on top and caramelized around the sides. Let the pan cool.

- Step 3:** In a medium-sized pot set over medium-high heat, melt the butter and olive oil and add the onions. Saute onions and add red-pepper flakes and minced garlic. Cool the mixture and place it into a blender along with the roasted tomatoes, the chicken stock, the canned Roma tomatoes (with the juice) and the basil leaves. Pulse mixture until almost pureed but still with some texture. Return mixture to the medium pot and heat up soup until it bubbles. Taste for salt and pepper and adjust accordingly.

- Step 4:** Ladle soup into serving bowls and serve hot! You can always garnish with croutons and grated Parmesan cheese or serve with a grilled cheese sandwich - classic comfort food!