

Creamy Tomato Basil Soup

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Recipe from: Michelle Day

Here's what you need:

- 14 large Roma tomatoes, halved
- 2 handfuls of cherub or cherry tomatoes, halved
- 1 head of garlic, halved crosswise
- 1 large carrot, cubed
- 1 large yellow onion, diced
- 1 32 oz. chicken stock
- 1 handful of basil leaves, torn
- 1 Tbs. sugar
- 1 cup whip cream, optional, it's great either with or without
- 1/2 cup fresh grated parmesan

Heat oven to 425 degrees.

Place the tomatoes, garlic, onion, and carrot on a baking sheet and drizzle with olive oil, salt and pepper then stir together.

Roast for 30 minutes until everything is soft and fragrant.

In a large stock pot heat the chicken broth and add the roasted veggies.

Add the garlic by squeezing it out of the husk. Add the sugar, which helps balance the acidity.

Add the basil, then using an immersion blender or regular blender in batches, blend the soup until smooth.

Add the cream, Parmesan, salt and pepper to taste and stir until well combined.

Serve with crusty french bread. Serves 6