

ROAST TOMATO AND BASIL SOUP

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

EASY	10 MINS	50 MINS	4

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
- 500mL Vegeta Gourmet Stock
- extra virgin olive oil, for cooking

Instructions

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

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