

TOMATO & THYME SOUP

Look no further for a traditional favourite than this rich Tomato & Thyme Soup.

EASY	5 MINS	2 HOURS	8

Ingredients

- 2 x 800g can diced tomatoes or 1.5kg fresh tomatoes chopped
- 1 litre vegetable stock
- 2 tbsp brown sugar
- 2 tbsp fresh thyme leave

Instructions

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.