



## Roasted Tomato Basil Soup

### Ingredients

- 3 pounds ripe tomatoes, cut in half lengthwise
- 1/4 cup plus 2 tablespoons good olive oil
- 1 tablespoon kosher salt
- 1 1/2 teaspoons freshly ground black pepper
- 2 cups chopped yellow onions (2 onions)
- 8 whole garlic cloves, peeled
- 2 tablespoons unsalted butter
- 1/4 teaspoon crushed red pepper flakes
- 1 (28-ounce) canned whole tomatoes, with their juice
- 4 cups fresh basil leaves, packed plus extra for garnish
- 2 teaspoons fresh thyme leaves
- 1 quart chicken or vegetable stock

### Directions

1. Preheat the oven to 400 degrees F. Toss together the tomatoes, 1/4 cup olive oil, garlic cloves, salt, and pepper.
2. Spread the tomatoes in 1 layer on a baking sheet and roast for 45 minutes.
3. In an 8-quart stockpot over medium heat, sauté the onions and garlic with 2 tablespoons of olive oil, the butter, and red pepper flakes for 10 minutes, until the onions start to brown.
4. Add the canned tomatoes, basil, thyme, and stock.
5. Add the oven-roasted tomatoes, including the liquid on the baking sheet.
6. Bring to a boil and simmer uncovered for 40 minutes.
7. Use a stick blender or a food processor to blend to desired consistency.
8. Taste for seasonings, adjust if needed.
9. Ladle soup into bowls. Top with additional fresh herbs, croutons and a grate of parmesan or asiago cheese, if desired, before serving.