
Roasted Tomato Fennel Soup

Ingredients:

- 3 pounds ripe plum tomatoes cut lengthwise and cored
- ¼ cup olive oil
- 1 teaspoon kosher salt
- ½ teaspoons freshly ground black pepper
- 1 leek white part only finely chopped (about 2 cups)
- 1 small fennel bulb, trimmed, cored and quartered
- 3 carrots, peeled and roughly chopped
- 6 cloves of garlic, peeled
- ¼ fresh parsley, chopped
- ¼ cup fresh basil cut in chiffonade (keep some for garnish)
- 1 quart chicken stock

Procedure:

1. Position oven racks in upper and lower thirds of oven. Preheat to 425°F. Line 2 baking sheets with parchment.
2. Place tomatoes cut side up, close together. Tuck in carrots, leeks, fennel and garlic. Drizzle all with olive oil. Roast about 1 hour until the edges caramelize. Remove from oven and cool slightly.
3. Add tomatoes, veggies, and juice from roasting, basil and parsley to large stock pot. Using an immersion blender, puree until smooth.
4. Add chicken stock, salt and pepper, stir well and simmer 15 minutes.
5. Serve with fresh bread.



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