

# Roasted tomato soup

Recipe by: Rosa



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Ready in 1 hour 15 min

**Picture by:** Allrecipes

This rich soup blends the flavours of garden fresh basil and oven roasted tomatoes.

IngredientsServes: **4** cloves garlic, unpeeled

1 kg (2 1/4 lb) plum tomatoes, quartered  
3 tablespoons of olive oil  
salt and freshly ground black pepper  
1 L (1 3/4 pints) hot chicken stock  
good handful fresh basil  
1/2 tablespoon balsamic vinegar

Preparation method

Prep: 15 min | Cook: 1 hour

1. Preheat oven to 190 C / Gas mark 5. Place the unpeeled garlic and tomato quarters cut pepper. Roast 1 hour in preheated oven.
2. Snip the ends off the garlic cloves, and squeeze the insides into the bowl of a food proces baking tray. Add stock, basil and vinegar; blend until smooth. Season to taste. Serve eithe

Nutrition

Calories 173.4 kcal

Total Fat 12.9 g  
Saturated Fat 2 g  
Salt 1015.2 mg  
Protein 4.2 g