



## Roasted Tomato and Vegetable Soup (6 servings)

### Ingredients

- |   |                                |
|---|--------------------------------|
| 6 lbs tomatoes - <i>cut in half</i>                         | 1½ tsp dried oregano           |
| 1½ large yellow onions - <i>cut into large pieces</i>       | 6 Tbsps olive oil              |
| 2 large carrots - <i>cut into large pieces</i>              | 4 cups vegetable stock         |
| 9 cloves garlic - <i>peeled</i>                             | 1 tsp red pepper flakes        |
| 1 ripe apple - <i>cut into quarters</i>                     | salt and black pepper to taste |
| 1 ea. red, orange, yellow pepper - <i>cut into quarters</i> |                                |

### Preparation

- Pre-heat oven to 425 degrees Fahrenheit.
- Place sliced tomatoes, onion, carrots, apple, peppers and garlic cloves on a large sheet pan.
- Drizzle vegetables with olive oil and season generously with salt, pepper, dried oregano and pepper flakes.
- Toss everything together to evenly coat with oil and seasonings.
- Place vegetables in the oven for 35-40 minutes until tomatoes have shriveled and garlic and onion have browned.
- Remove from the oven, add vegetables to a blender add warm vegetable stock and blend (*To avoid overflow, blend half the vegetables and stock at a time.*) until you have the desired consistency.