

Barilla® Roasted Tomato-Garlic Soup

Ingredients

Pesto sauce:

2 cups (2 ounces) fresh basil leaves, trimmed

¼ cup pine nuts

3 garlic cloves

½ teaspoon salt

1/3 cup extra virgin olive oil

Soup

1 jar Barilla® Roasted Garlic Sauce

3 cups chicken broth

2 tablespoons extra virgin olive oil

½ teaspoon finely chopped fresh rosemary

½ tablespoon finely chopped fresh thyme

½ cup Barilla® Orzo

Preparation

- Place basil, pine nuts, garlic and salt in blender or food processor; mix well. Gradually add oil, blending until mixture is thickened. Transfer to small bowl; set aside.
- Combine Roasted Garlic Sauce, broth, oil, rosemary and thyme in small pot; bring to boil. Stir in Orzo; cook 9 minutes.
- Serve soup in bowls; dollop each serving with 2 tablespoons of pesto. Makes 4 servings.

Tip: Substitute 1/4 teaspoon dried rosemary and dried thyme for fresh.

Preparation time: 20 minutes

Cook time: 9 minutes