

# Roasted Tomato Soup

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| 1 | 3 lbs Tomatoes<br>3 Tbsp Olive Oil<br>1 Tbsp Sugar<br>15 g Salt<br>15 g Pepper      | Cut tomatoes in half lengthwise, remove the core, and toss with olive oil, salt, pepper, and sugar. Place face down on a baking sheet.   |
| 2 | 1 head Garlic   | Peel and crush garlic, and place amongst the tomatoes. Roast at 425 for 30 minutes.  |
| 3 | 1 large Sliced Red onion<br>4 oz Water<br>5 g Salt<br>2 g Baking soda<br>2 Tbsp Oil | Put onions, water, salt, and oil into a skillet. Bring to a boil and cover. Cover and cook until water has all evaporated. Then cook on medium heat, stirring occasionally, until caramelized. |
| 4 | 2 Cups Vegetable Broth<br>1/2 cup Basil   | Blend tomatoes, garlic, and basil. Add vegetable broth and coconut milk to reach desired texture and simmer 10 minutes.  |