



Roasted Tomato Soup

1 can Diced Chik, drained

1 bulb garlic

12 Roma tomatoes (or whatever variety you prefer)

32 ounces vegetable stock

Dried basil

Dried oregano

Olive oil

Instructions: Preheat oven to 450 degrees. Cut the tomatoes in half and place them face down on a baking sheet. Drizzle olive oil over the tomatoes covering them. Sprinkle over the tomatoes 2 teaspoons dried basil, 2 teaspoons dried oregano, salt and pepper to taste.

Take an entire bulb of garlic and cut off the top piece that is holding the cloves together. Place the bulb on a piece of aluminum foil, drizzle olive oil inside the bulb and wrap it up.

Let the tomatoes and garlic roast in the oven for approximately 35 minutes or until the skin begins to peel off of the tomatoes and the garlic is soft. Remove and let cool to room temperature or cool to the touch. Peel off the tomato skins to prevent "sticks" in the soup. Remove the garlic cloves from the bulb.

Using a stock pot, add 32 ounces of vegetable stock and heat on low. Blend the tomatoes, all of the juices from roasting, and the garlic pieces on high for 2 minutes. Pour the blended mixture into the stock pot. Add 1 can Diced Chik, drained. Add 2 teaspoons dried basil, 2 teaspoons dried oregano, and salt and pepper to taste. Allow the flavors to mix together for approximately 30 minutes on low-medium heat. Eat with French bread! Enjoy!

Submitted by Kadina H. of Illinois