

TOMATO SOUP

Serving Size: 6

INGREDIENTS:

- tomatoes 2 lbs
- basil ¼ lb
- onion 1
- garlic 2 cloves
- chicken stock 1 L
- salt
- pepper
- oregano

EQUIPMENT:

- large pot
- wooden spoon
- scale
- chopping board
- knife
- strainer
- hand blender

METHOD:

1. Peel and chop onion and garlic. Sauté the onion and garlic in a tsp. butter in a large pot over medium heat until golden brown. Wash basil and oregano.
2. Dice tomatoes into 1/2 inch squares and add into the pot.
3. Add chicken stock, basil, oregano, and salt and pepper. Cook for 30 minutes stirring occasionally. Blend with a hand blender until smooth. Taste and adjust seasonings. Serve warm.

ENJOY ☺

