

# Creamy Roasted Tomato Soup

## Ingredients

3 lbs. tomatoes, quartered (at least 2 of the pounds should be roma)

1 medium onion, chopped

6 garlic gloves, chopped

4 large carrots, chopped

2 Tablespoons olive oil

S&P to taste

4 cups chicken broth (or vegetable broth)

1 cup fresh basil, chopped

1/2 teaspoon red pepper flakes

3 Tablespoons balsamic vinegar

2 Tablespoons sugar

1. Toss halved tomatoes, chopped up onion, carrots, and garlic with olive oil and S&P and place on a cookie sheet
2. Roast at 375 degrees for 1 hour
3. Put veggies and all of the yummy juices into a Ninja and blend
4. Add basil and blend again
5. Transfer into a Dutch oven and add broth, red pepper flakes, balsamic vinegar, sugar, and S&P to taste
6. Simmer for at least 30 minutes, the longer, the better!

While the soup is simmering, whip up some grilled cheese sandwiches.

Enjoy and let me know what you think!