



## Fire Roasted Tomato Soup

### INGREDIENTS

1 (28-oz) can whole Fire Roasted tomatoes	4 garlic cloves, peeled
1/4 cup olive oil, divided	2 medium carrots; peeled and finely diced
2 celery stalks; finely diced	Kosher salt, freshly ground pepper
1 large onion, chopped	2 tablespoons tomato paste
4 cups chicken broth	1 tablespoons butter

### DIRECTIONS

Preheat oven to 425°. Crush tomatoes with your hands into a 13x9" baking dish; scatter garlic over and drizzle with 1/8 cup oil; season with salt and pepper. Roast, tossing halfway through, until garlic is very soft and tomatoes are jammy, 35–40 minutes. Using a potato masher or fork, mash to break up garlic and tomatoes. Heat remaining 1/8 cup oil and butter in a large heavy pot over medium-high. Add onion, carrots and celery and season with salt and pepper. Cook, stirring occasionally, until onion begins to soften, about 5 minutes. Reduce heat to medium-low, cover pot, and cook, checking and stirring occasionally, until onion is very soft, 25–30 minutes (this long, slow cooking draws out maximum flavor). Increase heat to medium-high, add tomato paste, and cook, stirring, until slightly darkened in color, about 2 minutes. Add roasted tomato mixture and broth and bring to a boil. Reduce heat and simmer, stirring occasionally, until flavors meld, 15–20 minutes. Let cool slightly. Working in batches, purée tomato mixture in a blender until very smooth. Transfer back into pot. Taste and season with salt and pepper; keep warm. Serves 4; 200 calories each.