

# THYME & TEMP

## SMOKY ROASTED TOMATO SOUP

**6-8 SERVINGS**  
**1 HOUR, 30 MINUTES**

### INGREDIENTS

3 lbs Roma tomatoes, cut in half lengthwise  
1/4 cup olive oil, plus 2 tbsp for sautéing  
1 tbsp kosher salt  
1.5 tsp black pepper, freshly ground  
1 large yellow onion, diced  
1 carrots, diced  
4 garlic cloves, minced  
1 can(28 oz) canned whole tomatoes,  
San Marzano  
1 cup roasted red pepper, diced  
1 tbsp fresh thyme  
2 tbsp fresh oregano, chopped  
1 tsp whole fennel seed  
1 tbsp paprika  
1/2 tsp crushed red pepper  
1 bay leaf  
1 quart chicken stock  
Salt & Pepper to taste  
1 pinch of sugar

### INSTRUCTIONS

Preheat the oven to 400 F.

In a large mixing bowl, coat the Roma tomatoes in olive oil, salt and pepper and toss together. Spread sliced side up on a baking sheet and roast for 45 minutes.

In a large stockpot or dutch oven\* over medium heat, sauté onion and carrots until soft (approx 8 minutes). Add garlic and stir for 1 minute.

Pour entire can of whole tomatoes, including juice, into the pot followed by the red pepper, herbs, spices and chicken stock. Add roasted tomatoes including any juices on the baking sheet. Bring to boil and then simmer uncovered for 40-45 minutes.

Remove bay leaf and then blend until smooth using an immersion blender\*\*. Season with salt, pepper, and a pinch of sugar. Allow to rest for 10 minutes, stir and serve.

\* We use a [5.75 qt Oval Dutch Oven](#)

\*\* A large blender or using a food mill would work too — be careful, it's hot!)

