

## Homemade Tomato Soup

The following recipe was provided by local blogger Abby Thome of [The Thome Home](#).

### Ingredients

- 1 cup carrots, chopped
- 2 sweet onions, peeled and quartered
- 12 tomatoes off of the vine (roughly 4 lbs.), quartered
- 1 bulb of garlic (or 2 small)
- 2 Tbsp. store-bought pesto
- 1 cup half & half
- 1/2 cup Heinen's chicken stock
- Kosher salt
- Ground pepper
- Extra virgin olive oil



### Instructions

1. Quarter tomatoes, cutting around the core of the tomato.
2. Chop carrots roughly and quarter the onion.
3. Slice the top of the garlic tips off of the whole garlic bulb exposing all of the cloves within. Place the garlic bulb into a small square of foil, cloves facing upward and drizzle with extra virgin olive oil. Fold the foil, enveloping the garlic within.
4. Place all of these ingredients onto baking sheets. Drizzle with a few tablespoons of extra virgin olive oil and a generous pinch of salt and pepper.
5. Bake at 400 °F for 45-60 minutes, or until the tomatoes have caramelized slightly
6. Remove baking sheets from the oven and transport all of the roasted ingredients to a large blender.
7. Carefully, turn garlic bulb upside down and squeeze the softened garlic cloves into the blender as well.
8. Add the cream, chicken stock, pesto, a heaping teaspoon of salt and a pinch of pepper to the blender.
9. Blend for 3-5 minutes, or until all ingredients are completely incorporated, smooth and creamy.
10. Serve immediately with freshly-shaved parmesan cheese.

### Freezer Friendly Tip

Let the soup cool completely. Divide soup into 3 freezer-safe gallon bags. Zip them shut, making sure to let all air out of the bag. Lay flat in the freezer.

When ready to enjoy, simply break up the soup with your hands while it is still in the bag. Add to a saucepan to heat and enjoy!

### Notes:

1. If using an immersion blender, simply put all roasted vegetables and other ingredients into a Dutch oven and blend.
2. If you prefer a thinner tomato soup, simply add an additional 1/2 cup of chicken stock and blend until you have reached your desired consistency.