

ROASTED TOMATO BASIL SOUP

Serves 3-4

Ingredients

20 ounces cherry or grape tomatoes
¼ C olive oil
1 TBS fresh thyme leaves
salt and pepper
1 medium yellow onion, thinly sliced
3 large garlic cloves, thinly sliced
½ tsp red-pepper flakes
2 15oz cans white beans, drained and rinsed
1 ½ C broth or water
1 bunch fresh basil, sliced

Directions

1. Heat the oven to 425 and line a baking sheet with tin foil. Toss the tomatoes with 1/4 cup oil and thyme; season well with salt and pepper. Roast tomatoes until they have collapsed and begin to turn golden around the edges, 20 to 25 minutes.
2. When the tomatoes are almost done roasting, heat 2 tablespoons oil in a large (12-inch), deep skillet or Dutch oven over medium. Add the onion, garlic and red-pepper flakes and cook until the onion is softened and the garlic is fragrant, 4 to 5 minutes. Stir in the rinsed beans and broth and bring to a simmer. With the back of a spoon or spatula, gently smash about ½ cup of the beans so they slightly thicken the broth. If you want a thicker stew, crush some more of the beans. Season with salt and pepper.
3. When the tomatoes are finished roasting, add them directly to the stew along with any juices that have been released. Simmer for 15-20 minutes more so the flavors come together and season to taste with salt. Stir in fresh basil. Serve with chopped fresh parsley.

