

ROASTED TOMATO & RICE SOUP (New England Soup Factory Cookbook) – serves 15

Roasted Tomatoes – PREP AHEAD if using (optional, use canned or combination)

18 plum (Roma) tomatoes, cut into halves

3 Tbsps olive oil

Kosher salt & freshly ground black pepper

Preheat oven to 425. Place tomatoes in small roasting pan. Toss with olive oil, salt, pepper. Roast 50 mins or until skin is gently wrinkled.

Soup

3 Tbsps butter (or oil)

6 cloves garlic, peeled

2 large Spanish onions, peeled and diced

8 carrots, peeled and sliced

4 ribs celery, sliced

Roasted plum tomatoes (from recipe)

9 sun-dried tomatoes, packed in oil

9 cups vegetable stock

4-1/2 cups tomato juice

3 Tbsps fresh basil, chopped

4 cups cooked white rice (brown rice works)

6 dashes Worcestershire sauce

Kosher salt & freshly ground black pepper

Optional: Grated cheddar and/or croutons for garnish

Melt butter on medium. Add garlic, onion, carrots, celery. Sauté 10 mins, stirring.

Add roasted tomatoes. Sauté 5 mins.

Add sun-dried tomatoes, stock, and tomato juice. Bring to a boil. Reduce heat. Simmer, covered, 30 mins.

Add basil. Puree until smooth using an immersion blender.

Add rice and Worcestershire sauce, salt, and pepper. Stir to distribute rice.

Optional: Garnish with grated cheddar and croutons.

NOTE: Use of butter, Worcestershire, or cheese make soup vegetarian not vegan.