

Fire Roasted Creamy Tomato Soup

Chef Jenn Magrey

Ledyard Farmers Market

1 tablespoon quality olive oil
1 cup chopped onion –
1 medium carrot diced -
1 teaspoon minced garlic
5 cans Fire-Roasted Canned Tomatoes (27 oz each)
2 cups vegetable broth
1-2 tablespoons sugar
Salt and pepper to taste
1 cup half and half or cream

Instructions

In a large pot, heat olive oil over medium-low heat. Add onion, garlic and carrots and sauté until tender (about 5 minutes).

Add, tomatoes, broth, and sugar Simmer on low for 20-25 minutes.

Remove from heat.

Use an immersion blender (or a regular blender in batches) to puree the soup. Stir in the cream.

Season with salt and pepper, to taste.