

TOMATO SOUP

1. Roast chopped carrots, red pepper, and garlic until soft.
2. Blend roasted veg. with the can of san marzano tomato and chicken bone broth until desired consistency. Also blend basil.
3. Pour mixture into pot.
4. Boil until the mixture does not taste raw.
5. Once cooked through, season with salt, pepper, and sugar to taste.
6. Finish with olive oil and heavy cream to taste!

Ingredients:

1. 28oz can of San Marzano
2. 2 carrots
3. 1 whole onion
4. 1 red bell pepper
5. Garlic
6. Basil
7. Salt + pepper + sugar
8. Olive Oil
10. Heavy Cream
9. Chicken Bone Broth

