

A top-down view of a white ceramic plate on a white marble surface. On the plate, there is a white bowl filled with a vibrant orange soup, topped with a decorative drizzle of white cream. To the left of the bowl are two golden-brown, toasted bread slices. A silver spoon is partially visible in the bottom right corner of the bowl. In the top right corner, a portion of a black and white object, possibly a coffee maker, is visible.

DINNER FOR ONE

ROASTED TOMATO  
& BASIL SOUP

# ROASTED TOMATO & BASIL SOUP

## GROCERY LIST: -

HEAD OF GARLIC

4 ROMA TOMATOES

1 ONION

HEAVY CREAM OR CREAM OF CHOICE

OLIVE OIL

SALT

PEPPER

GARLIC POWDER

BASIL

COSTCO BAKE AND SLICE SOURDOUGH BREAD LOAVES

## THE SOUP:

- CHOP THE TOMATOES IN HALF, ONION IN 1/4S, AND THINLY SLICE THE HEAD OF GARLIC

-ADD TO A SHEET PAN AND DRENCH IN OLIVE OIL - MAKE SURE EVERYTHING IS COATED GENEROUSLY

-SPRINKLE WITH SEASONINGS (USED SALT, PEPPER, BASIL, AND GARLIC POWDER)

-WRAP THE HEAD OF GARLIC IN A TENT OF ALUMINUM FOIL WITH MORE OIL AND PLACE BACK ON THE SHEET PAN TO ROAST IN THE OVEN

-ROAST IN OVEN AT 400 DEGREES FOR ABOUT AN HOUR OR UNTIL FULLY ROASTED

-TOSS THE ENTIRE SHEET OF VEGGIES INTO A BLENDER, REMOVE THE GARLIC FROM THE ALUMINUM FOIL AND SQUEEZE THE ROASTED CLOVES INTO THE BLENDER

-BLEND UNTIL FULLY SMOOTH

ADD BLENDED SOUP INTO A POT ON YOUR STOVETOP ON LOW HEAT

-YOU WILL NEED TO SEASON TO TASTE AGAIN HERE (I USED THE SAME SEASONINGS)

-ADD IN YOUR MILK OR CREAM OF CHOICE TO THIN IT OUT AND LIGHTEN (MEASURE WITH YOUR HEART, I ADDED ABOUT 3/4 CUP OF MILK)

-WHEN SOUP IS REHEATED, YOU'RE ALL READY TO SERVE

- GARNISH WITH BASIL + DRIZZLE WITH HEAVY CREAM (OPTIONAL)

ENJOY!