

Farm Fresh Summer V: Tomatoes

There is no doubt that those first tomatoes of the season deserve to be eaten just as they are off the vine. We have already enjoyed many straight out of our Tecolote Farm basket, especially that gorgeous sun gold variety. However, when you feel ready to cook a few up, you will certainly want to consider this Creamy Roasted Tomato Soup. Yes, this does require you to turn on an oven but trust me it is worth it. Perhaps you can find a few minutes in the morning to roast those tomatoes before the heat is in full swing and, btw, you might just want to consider making a double batch!



Ingredients

16 Roma tomatoes cut in half lengthwise

2½ medium yellow onions, cut in half lengthwise

One garlic head (see directions – use 8 roasted peeled garlic cloves in soup)

1½ tbsp olive oil (for drizzling)

Salt & Pepper (for drizzling)

2 tsp paprika

2 tsp dried basil

1 tsp dried oregano

1 tbsp maple syrup

2½ cups water

1 cup coconut/almond milk

Splash Hot Sauce

Bay Leaf

Full Instructions Here