

Creamy vegetarian tomato soup

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Rich and comforting creamy vegetarian tomato soup is the ultimate comfort food with the perfect blend of bold tomato flavors and velvety smoothness. Made with ripe tomatoes, and aromatic vegetables and herbs. This soup captures the essence of simple, wholesome and deliciousness. The addition of cream elevates the dish to a luscious, satisfying texture that warms the soul with every spoonful. It's a timeless recipe that feels like a warm hug, whether you're enjoying it as a light lunch or pairing it with a hearty sandwich for dinner.

What makes this tomato soup truly special is its simplicity and versatility. Freshly roasted tomatoes and vegetables lend a rich depth of flavor, while the garlic and fresh basil add an earthy freshness. Roasting the tomatoes and vegetables is a delicious way to highlight the natural sweetness of the tomatoes.

Serving suggestions for this creamy vegetarian tomato soup

This creamy vegetarian tomato soup is as versatile in presentation as it is in preparations. Garnish each bowl with a swirl of sour cream, a sprinkle of freshly cracked black pepper, or even a handful of crunchy croutons for added texture. Pair it with a slice of buttery garlic bread or a classic grilled cheese sandwich for an unbeatable combination. If you are entertaining, serve it in small cups as an elegant appetizer. This soup is more than just a meal it is a celebration of simplicity and deliciousness, perfect for chilly evenings, or a quick, satisfying meal any time of the

day.

As you make this creamy vegetarian tomato soup your own feel free to experiment and add your own personal touch. Whether you prefer it spicy, herby, or extra creamy, it's a versatile recipe that invites creativity. So, grab a pot , gather your ingredients, and treat yourself to a dish that's as comforting as it is delicious. Happy cooking everyone!!!!

Ingredients

- 2 Lbs. ripe tomatoes (Roma or vine ripened)
- 1 red bell pepper
- 2 peeled carrots
- 2 celery stalks
- 1 large onion quartered
- 4 gloves peeled garlic
- 2 Tbsp. olive oil
- 2 Tbsp. butter
- 3 cups vegetable or chicken stock
- 1 cup heavy cream
- fresh basil leaves for garnish

Instructions

1. Preheat your oven to 400-degrees
2. prepare the vegetables by cleaning them and cutting into large dice.
3. place the tomatoes, celery, onion, garlic, red bell pepper and carrots in an oven poof dish. drizzle with the olive oil , salt and pepper to taste, and roast for 25-35 minutes until caramelized.
4. Then add the roasted vegetables to a a stock pot or Dutch oven add the stock and cream and simmer over low heat for 10 minutes.
5. use an emersion blender or food processer and blend until smooth.

6. Adjust your seasonings, ladle into soup bowls top with fresh basil leaves. ENJOY!!!!