

30-minute Creamy Tomato Soup

Weekend Kitchen

Chef Jenn Magrey

1 tablespoon quality olive oil

1 cup chopped yellow or white onion

1 medium carrot -diced

1 teaspoon chopped garlic

1 bay leaves

2 - 27oz cans san Marzano tomatoes

2 cups vegetable broth

2 teaspoons honey (add one at a time) – every tomato has a different sugar content

Salt and pepper to taste

½ cup heavy 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), stirring occasionally.

Add in bay leaves, tomatoes, broth, and 1 teaspoon of honey, Simmer on low for 15-20 minutes.

Remove from heat.

Discard bay leaf.

Use an immersion blender (or a regular blender in batches) to puree the soup. Stir in the cream. Season with the additional honey, salt and pepper, to taste.

May Add fresh basil as a garnish.

Variations:

Add either rice, cooked tortellini, cooked Italian sausage, white beans and chopped spinach or escarole to make it a hearty soup! It is a great base to create other soups!

Roasted Vegetable Broth

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3 carrots, washed, cut into chunks
3 celery ribs, cut in half
3 roma tomatoes, quartered
2 white turnips, cleaned, trimmed, and quartered
1 large onion, peeled and quartered
1 leek, trimmed and quartered
8-ounce button mushroom – cut in half
3 garlic cloves, peeled
2 teaspoons dried thyme (or a couple sprigs of fresh)
1/4 cup olive oil
Sprinkling of kosher salt and black pepper
3 quarts water (or more if needed)
1 bay leaf

DIRECTIONS

Preheat oven to 400 degrees F

Spray a baking sheet (roasting pan or baking sheet with sides) with cooking spray

Spread the veggies out and sprinkle the veggies with thyme, salt and pepper, and drizzle with the oil.

Roast vegetables for 1 hour or until well browned. Stir once or twice during roasting.

Transfer vegetables to a large soup/stock pot.

Deglaze baking pan with a little white wine; add this liquid to the roasted vegetables in the stock pot

Cover vegetables with water; add bay leaf.

Bring to a simmer and cook for 45 minutes.

Cool and strain.

Freeze in plastic containers. I like to freeze some broth in ice cube trays to use for deglazing pans and adding flavor to gravies, soups, and sauces.