

Foodnity Recipes

Roasted Tomato Soup Recipe - Best Homemade Comfort Food

15 min Prep time	**45 min** Cook time	**1 h** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs ripe tomatoes, halved
- [ ] 1 large onion, quartered
- [ ] 6 garlic cloves, peeled
- [ ] 2 tbsp olive oil
- [ ] 1 tsp salt
- [ ] 1/2 tsp black pepper
- [ ] 1 tsp dried oregano
- [ ] 4 cups vegetable broth
- [ ] 1/4 cup fresh basil, chopped
- [ ] 1/4 cup heavy cream or coconut milk (optional)

Instructions

1. Preheat your oven to 400°F (200°C). Toss the tomatoes, onion, and garlic with olive oil, salt, pepper, and oregano. Spread on a baking sheet and roast for 30-35 minutes, until slightly charred.
2. Transfer the roasted vegetables to a large pot. Add the vegetable broth and bring to a simmer. Let it cook for 10 minutes to meld the flavors.
3. Use an immersion blender to puree the soup until smooth. Alternatively, transfer to a blender in batches and blend until smooth.
4. Stir in the cream or coconut milk (if using) and fresh basil. Taste and adjust seasoning with more salt and pepper if needed.
5. Serve hot, garnished with additional fresh basil or a drizzle of olive oil.

Nutrition per serving

180 kcal	4 g	20 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra richness, top with a dollop of sour cream or a sprinkle of grated Parmesan.
- If you prefer a chunkier soup, blend only half of the mixture and leave the rest as is.
- This soup tastes even better the next day as the flavors continue to develop.