

## **PUREED ROASTED TOMATO SOUP**

6 tbsp extra-virgin olive oil  
3 large onions sliced  
2 carrots, finely diced  
Pepper to taste  
4 28 oz cans of fire roasted tomatoes drained and quartered.  
3 tsp fresh thyme  
3 cups low sodium chicken broth  
Croutons

Sauté onion and carrot in oil with pepper to taste till onion is soft, about 5 minutes.  
Add tomatoes and thyme and cook till tomatoes break up a little about 10 minutes.  
Add stock and puree with emersion blender.  
Heat and serve with croutons.