



# COOKING WITH TOMATOES

## TOMATO SOUP

### INGREDIENTS:

3 pounds of ripe tomatoes, 4 cloves of garlic, ½ diced onion, ½ diced bell pepper, 2 tablespoons of olive oil ½ teaspoon salt, ½ teaspoon pepper, ½ teaspoon dried basil, ½ teaspoon dried oregano, 2 cups of chicken broth, ¼ cup shredded parmesan cheese, ½ cup of heavy whipping cream.

### INSTRUCTIONS:

1. Preheat the oven to 450 degrees F.
2. Wash the tomatoes and cut them into quarters.
3. Place the tomatoes, garlic, onion, bell pepper, olive oil, salt, and pepper on a large baking sheet.
4. Roast for 25 minutes, stirring after 15 minutes.
5. Turn the oven to broil and broil for 3-4 minutes.
6. Remove the sheet pan from the oven.
7. In a large pot, bring chicken broth to a boil. Add the tomatoes and the contents of the sheet pan to the pot. Using a hand mixer, blend the mixture until smooth and creamy. Add heavy cream.
8. Top with parmesan cheese and serve.

## BRUSCHETTA

### INGREDIENTS:

4 large tomatoes finely chopped, ¼ cup olive oil, 2 cloves of garlic diced, ½ teaspoon of salt, ¼ cup of fresh basil chopped, 2 tablespoons of balsamic vinegar, 1 large baguette.

### INSTRUCTIONS:

1. Preheat the oven to 400 degrees F.
2. Slice baguette into small rounds. Brush both sides of the bread with oil and arrange on a large baking sheet.
3. Toast bread for 10-15 minutes or until golden brown.
4. In a skillet over medium to low heat, add the olive oil and garlic. Heat and stir occasionally until golden. Then let cool.
5. In a large strainer, add chopped tomatoes and toss with ½ teaspoon of salt. Let sit for 5 minutes.
6. Transfer tomatoes into a large bowl, add finely chopped basil, balsamic vinegar, ½ salt, and red pepper flakes if you prefer, and toss to combine. Add the garlic and oil from the skillet and toss again to combine. Let sit for 30 minutes.
7. Arrange bread on a platter, spoon tomatoes onto bread before serving.

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