

3-Ingredient Tomato Soup

April 14, 2016

 **RECIPE SAVED**

Active Time 20 minutes **Total Time** 1 hour, 50 minutes

Ingredients

Makes about 6 cups

4 pounds plum tomatoes, halved lengthwise

2 teaspoons (or more) kosher salt, divided

1/2 teaspoon freshly ground black pepper, plus more

6 tablespoons olive oil, divided, plus more

1 medium onion, coarsely chopped

1 cup heavy cream

Step 1

Preheat oven to 400°F. Place tomatoes, cut side up, on a large rimmed baking sheet. Season with 1 1/2 tsp. salt and 1/2 tsp. pepper, then drizzle with 3 Tbsp. oil. Roast tomatoes until tender and caramelized, about 1 hour and 15 minutes. Let cool slightly.

Step 2

Meanwhile, heat 3 Tbsp. oil in a medium pot over medium. Cook onion and 1/2 tsp. salt, stirring occasionally, until soft and translucent, 8–10 minutes.

Step 3

Add roasted tomatoes and any accumulated juices, cream, and 1 1/4 cups water to pot. Bring to a boil, then reduce heat and simmer until flavors have melded, 20–25 minutes.

Step 4

Working in batches, transfer tomato mixture to a blender and purée until smooth. Taste and adjust seasonings if needed.

Step 5

Divide among bowls, then top with a drizzle of oil and freshly ground pepper.

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