



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **Roasted Field Tomato and Italian Parsley Soup**

Preheat the oven to 400\* F.

- 3 pounds ripe field tomatoes, cut in half lengthwise
- 1/3 tablespoons extra virgin olive oil
- 1 teaspoon sea salt
- 2 teaspoons freshly ground black pepper
- 2 yellow onions, chopped
- 4 garlic cloves, minced
- 2 tablespoons extra virgin olive oil
- 1/2 teaspoon crushed red pepper flakes
- 1 (28-ounce) canned diced plum tomatoes, with their juice
- 1/2 cup fresh flat leaf parsley leaves, chopped
- 1 quart chicken stock

Toss the tomatoes with 1/3 cup olive oil - sprinkle with salt and pepper.

Place the tomatoes in 1 layer on a parchment lined baking sheet.

Roast for 45 minutes.

Cut tomato halves in four.

In a large stockpot over medium heat, slowly sauté the onions and garlic in 2 tablespoons of olive oil for 15 minutes

Add the canned tomatoes, pepper flakes, flat leaf parsley, and chicken stock.

Add the oven-roasted tomatoes, including the liquid on the baking sheet.

Bring to a boil and simmer uncovered for 30 minutes.

Serve hot.

**THE LOVE:** Use the ripest local tomatoes you can find.