



My thyme basil tomato soup is extremely easy to put together and among my favorite comfort meals of all time!



Ingredients

2 ripe tomatoes, chopped

1 red onion, chopped

1/2 a thumb sized piece of ginger

4 cloves of garlic

1/2 a tablespoon of fresh finely chopped basil

7 sprigs of fresh thyme

Method

Chop your ingredients, except the basil, and place them on a baking pan. Sprinkle some olive oil and allow to roast in your oven for about 20 minutes at 180 degrees.

Once softened, place in your blender together with some vegetable stock (or water) and blend. Return to your sufuria, add the basil and let it simmer for about 3 minutes.

Serve, garnish with some thyme sprigs and serve with some grilled cheese sandwich.



SERVE WITH: a cheesy, melty sandwich or pekee yake

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/thyme-basil-tomato-soup/>

Video: <https://youtu.be/ye5fW5RqWnY>