



ShopRite



KIDZ COOK

Recipe of the Week!

TAKE ONE HOME AND TRY IT YOURSELF!

Tomato Soup

Ingredients:

- 4 slices bacon, cut in small pieces
- 2 carrots, chopped
- Half of a yellow onion, chopped
- 4 cloves garlic, minced
- 1 1/2 tablespoons tomato paste
- 1 tablespoon flour
- 4 cups chicken broth (more, if desired)
- 1/2 teaspoon dried thyme
- 1 bay leaf
- 1 28-oz. can whole San Marzano tomatoes
- Cream (optional—add at the end as desired)
- 1 - 2 teaspoons of kosher salt to taste

Directions

1. Fry the bacon in a large soup pot over medium low heat until bacon starts to get crispy and browned, about 5-8 minutes.
2. Add the carrots, onion, and garlic to the bacon in the pan.
3. Sauté for 5 – 10 minutes until the vegetables are very aromatic and tender.
4. Add tomato paste—stir for a few minutes until you can see/smell the tomato paste starting to brown and caramelize.
4. Add the flour and stir for a minute or so.
5. Pour the tomatoes and their juice into a bowl and crush them with your hands.
6. Add crushed tomatoes, broth, thyme, bay leaf to the soup pot. Simmer 30 minutes.
7. Puree tomato mixture in batches and return to the pot. (Use an immersion blender to blend the mixture more easily.)
8. Add cream if you want. Season with salt.