



ROASTED TOMATO SOUP

with Texas Miller's Blend Extra Virgin Olive Oil

SERVINGS: 4

PREPPING TIME: 10 MIN

COOKING TIME: 30 MIN

INGREDIENTS

2 lbs Roma tomatoes,
halved
1 yellow onion, quartered
5 garlic cloves
¼ cup Texas Miller's Blend
Extra Virgin Olive Oil
2 cups vegetable or
chicken broth
½ cup heavy cream
Salt & pepper, to taste

DIRECTIONS

1. **Roast:** Preheat oven to 425°F. Add tomatoes, onion, and garlic to a sheet pan. Drizzle generously with Texas Miller's Blend Extra Virgin Olive Oil and season with salt and pepper. Roast for 25-30 minutes, until tender and lightly caramelized.
2. **Blend:** Transfer the roasted vegetables to a blender. Add broth and blend until smooth.
3. **Simmer:** Pour into a pot and simmer over medium-low heat for about 5 minutes.
4. **Finish:** Stir in heavy cream and season to taste.
5. **Serve:** Finish each bowl with a drizzle of Texas Miller's Blend Extra Virgin Olive Oil and freshly cracked pepper.

This easy roasted tomato soup turns a few simple ingredients into a rich, comforting meal that's perfect for soup season.