

Green Tomato Soup

From Edible Garden Chef Anisa Lewis

Ingredients

2.5 lbs green tomatoes
1 large onion
1 head of roasted garlic
1 green pepper
4 cups veggie stock
2-3 T olive oil
1 tsp Old Bay seasoning
Salt and black pepper to taste
¼ cup fresh basil or herbs of choice
red pepper flakes

Method

Quarter tomatoes, green pepper and onion. Toss in olive oil & roast them and the garlic at 400 degrees for 25-30 minutes. Remove roasted garlic from their paper by squeezing them out. Set aside. When soft, allow the veggies & tomatoes to cool for 10-15 minutes. Set aside about 1/2 cup of the roasted produce & chop into bite sized pieces. Blend roasted tomatoes, garlic, herbs, and veggies and blend until smooth. Simmer for 10-15 minutes. To add extra creaminess, add ½ cup to 1 cup of cream, half & half or non-dairy milk. Garnish with the roasted veggies you chopped into bite sized pieces and enjoy!



ATLANTA BOTANICAL GARDEN