

Tomato Rhubarb Soup- Savory Vegan Rhubarb Recipe

Ingredients

- ½ medium onion, diced
- 3-4 cloves garlic, minced
- Olive oil, for cooking
- 2 cups rhubarb, chopped into pieces
- ½-1 tsp. Hungarian paprika
- ½ tsp. herbs de province
- ½ tsp. dried basil
- 1 bay leaf
- 15 oz. can diced tomatoes
- 2 tsp. vegetarian better than bullion paste
- Salt and pepper, to taste
- Fresh basil to garnish (optional)

Steps

1. Dice your onions, mince your garlic, and chop your rhubarb into pieces. Heat a little oil in a large pot, and add the onions, sautéing for a minute or two until they've softened. Add the garlic and rhubarb, and cook for another 2-3 minutes, stirring frequently. Add the herbs, and stir in well before adding the tomatoes. Cook for another minute before adding 4 cups of water, along with the better than bullion paste. Bring to a boil and reduce to a simmer, letting it simmer for around 10 minutes or until the rhubarb is soft.

2. Once the rhubarb is well cooked, remove the bay leaf from the pot and use your immersion blender to blend into a smooth and creamy soup. Season with salt and pepper to taste, and if you want a little more kick you can add a little more of the Hungarian paprika. Serve warm, and garnish with fresh basil if desired.

