

# Roasted Vegan Green Tomato Soup

## Ingredients

- 3 lbs. green tomatoes
- 4-5 cloves garlic
- 2 medium-sized onions
- 1 cup plant-based milk
- 1 tbsp. brown sugar
- 1 tsp. dried basil
- ½ tsp. dried oregano
- ¼ tsp. nutmeg
- Olive oil, as needed
- Salt and pepper, to taste

## Steps

1. Preheat the oven to 400°F (200°C). Place the green tomatoes on a large baking sheet, along with the garlic cloves. Drizzle with olive oil, and sprinkle with salt and pepper. Place in the oven for 45 minutes, taking them out once in the middle to stir before returning to the oven. Cook until soft, bursting, fragrant, and starting to brown.
2. While the tomatoes roast, start on your onions. Cut the onions into thin half-moons, and place in a medium-sized skillet. Add a little olive oil and sprinkle with some salt, and heat to medium-high. Cook slowly to caramelize the onions, turning down the heat to avoid charring, and stirring frequently. Cook until soft, sweetened, and browned (about 45 minutes).
3. Transfer the roasted tomatoes along with the garlic and all the juices to a blender. Add the caramelized onions along with the remaining ingredients (the plant-based milk, brown sugar, and herbs and spices). Blend until completely smooth, then taste and add salt and pepper as needed. Serve warm with a drizzle of olive oil on top and serve with bread or crackers.

