



**READY TO COOK**  
BY HARRIS FARM

## ROASTED TOMATO SOUP WITH PESTO AND MOZZARELLA CROUTONS



PREP  
**15 min**



COOK  
**45 min**



SERVES  
**4**

### INGREDIENTS:

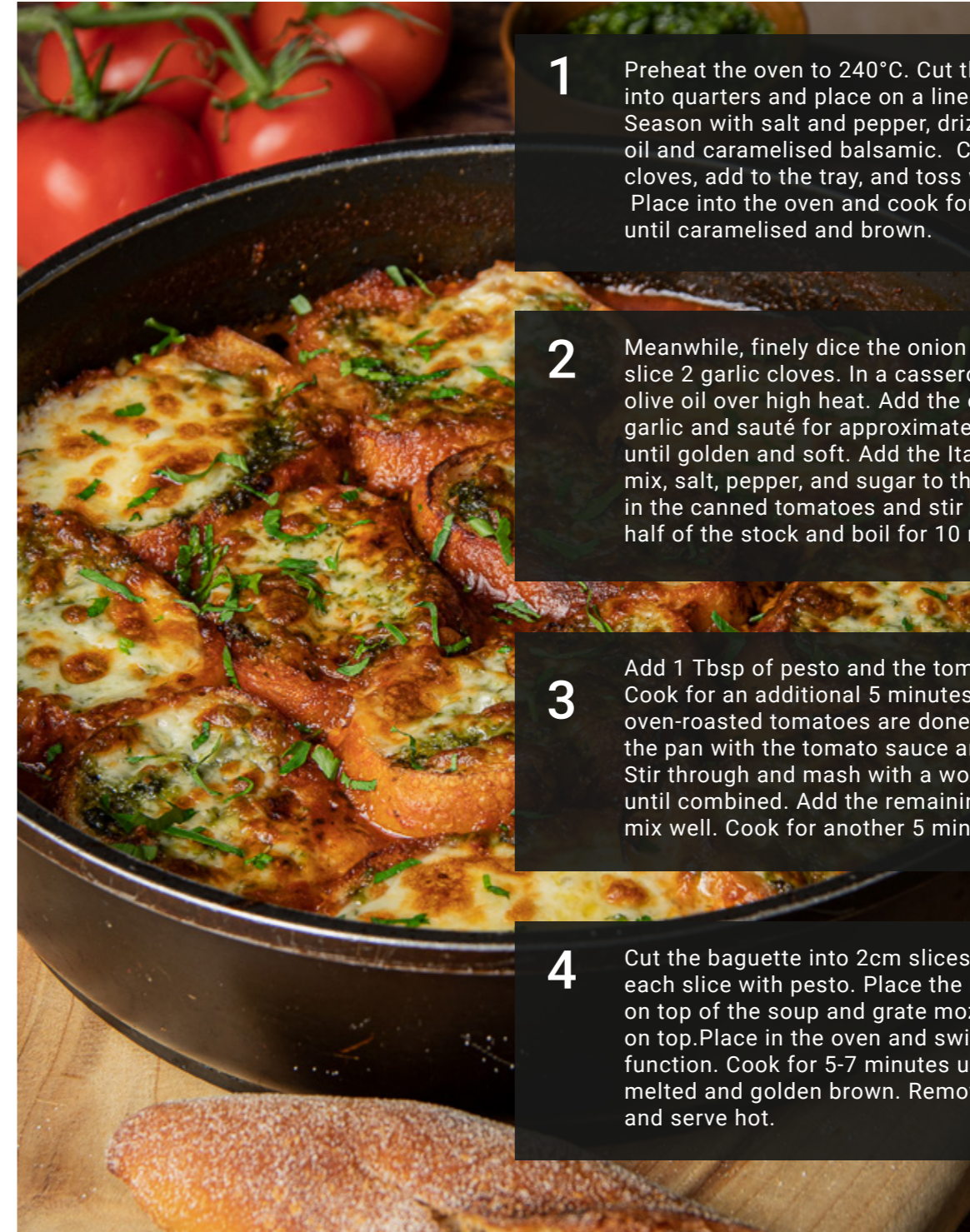
- > 5 Truss Tomatoes
- > 1 Brown Onion
- > 4 Garlic Cloves
- > 400g Chopped Tomatoes
- > 3 Tbsp Pesto
- > 2 Tbsp Tomato Paste
- > 1L Chicken Stock
- > 1 Baguette
- > 250g Mozzarella

### WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt and Pepper
- > 1 tsp Sugar
- > Olive Oil
- > Caramelised Balsamic Vinegar
- > ½ Tbsp Italian Spice Mix

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## METHOD - GET COOKING!



**1**

Preheat the oven to 240°C. Cut the tomatoes into quarters and place on a lined baking tray. Season with salt and pepper, drizzle with olive oil and caramelised balsamic. Crush 2 garlic cloves, add to the tray, and toss well. Place into the oven and cook for 15 minutes until caramelised and brown.

**2**

Meanwhile, finely dice the onion and finely slice 2 garlic cloves. In a casserole dish, heat olive oil over high heat. Add the onions and garlic and sauté for approximately 3-5 minutes until golden and soft. Add the Italian spice mix, salt, pepper, and sugar to the dish. Pour in the canned tomatoes and stir through. Add half of the stock and boil for 10 minutes.

**3**

Add 1 Tbsp of pesto and the tomato paste. Cook for an additional 5 minutes. Once the oven-roasted tomatoes are done, add them to the pan with the tomato sauce and tray juices. Stir through and mash with a wooden spatula until combined. Add the remaining stock and mix well. Cook for another 5 minutes.

**4**

Cut the baguette into 2cm slices and spread each slice with pesto. Place the baguette slices on top of the soup and grate mozzarella cheese on top. Place in the oven and switch to grill function. Cook for 5-7 minutes until cheese is melted and golden brown. Remove from the oven and serve hot.

### CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Add some more stock or water to the soup if too thick.



### FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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