

YIELDS: 4

## Fresh Tomato Soup with Grilled Corn Relish

Summer and soup don't always go together. Or, at least, I know I don't think of soup as a summer staple! But, we all know tomatoes are a summer favorite, so why not tomato soup? I decided to concoct a recipe that would help utilize all those extra tomatoes people have every year, but with a fresh, seasonal twist! With a grilled corn relish, this tasty soup is a balance of tangy, sweet, smoky and savory. Pureeing the soup allows for a silky smooth texture, and topping with fresh basil adds to the delicious summery fragrance. If you're looking for something heartier, pair with grilled cheese for a family-friendly weekday dinner!

PREP TIME	TOTAL TIME
20 Minutes	58 Minutes

### Ingredients:

- 8 C fresh tomatoes, chopped into 1 inch pieces
- 1 medium sweet onion, chopped into 8 pieces
- 4 garlic cloves, peeled
- 2 TBSP olive oil
- 1/2 TSP salt
- 1/4 TSP black pepper
- 1/4 TSP dried oregano
- 1/2 TSP dried basil
- 2 C vegetable stock
- 6 oz tomato paste

### *Grilled Corn Relish*

- 2 ears of fresh corn, shucked and cleaned
- 1/4 medium red onion, chopped fine
- 1/2 jalapeño
- 1/4 TSP cumin
- 1 TBSP fresh basil, chopped fine
- 1 TBSP olive oil
- Pinch of salt and sugar to taste



## Instructions:

Wash tomatoes (you can use large tomato, cherry, roma or a mixture). Chop into 1 inch pieces.

Place tomatoes, onion, garlic cloves, olive oil, salt, pepper, oregano and basil on a large backing sheet and mix with hands to combine.

Bake for 30 minutes, stirring halfway through baking.

In the meantime, add vegetable stock and tomato paste to a large stockpot and heat over medium heat. Whisk to combine.

Once the tomato mixture is finished roasting, add to the stockpot with the vegetable broth and tomato paste and remove from heat. Using a immersion blender, blend until soup is silky smooth. Keep warm.

To make the corn relish, pre-heat grill to high. Place corn and jalapeño on grill. Turn once a minute for about 8 minutes, until cooked through and full of beautiful grill marks. Remove from grill. Using tongs or heat proof gloves, slice corn kernels off the cob into a medium bowl. Cut jalapeño in half and remove all of the seed and dice small. Add remaining ingredients to bowl and mix.

To serve, divide soup into 4 bowls and top with corn relish.