

## **Easy Tomato Soup with Toasties**

*From your box: tomatoes, oregano, onion*

*Other Ingredients: tomato paste, olive oil, milk, salt, pepper, baguette, parmesan*

Peel, seed, and chop four tomatoes. Heat some olive oil in a saucepan and add one diced onion, cooking until translucent. Add tomatoes and 1 tablespoon tomato paste and bring to boil. Lower heat and simmer until thickened, 20-25 minutes. Puree in food processor and return to pot. Stir in 1½ cups milk and salt and pepper to taste. Reheat gently being careful not to boil.

For the herb toasties: Slice a baguette and top with parmesan and chopped oregano. Place under a broiler until cheese is melted (careful not to burn!).

*Adapted from The New Mayo Clinic Cookbook*