



Cherry Tomato Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 pack cherry tomatoes (about a dozen tomatoes), stalks removed and whole
- 1 tablespoon tomato puree
- 1 stalk celery, diced
- 1 red onion, diced
- 1 carrot, diced
- 1 clove garlic, peeled and whole
- 2 italian sausages, sliced
- pinch of thyme flowers
- handful of fresh basil leaves, finely chopped
- 500ml chicken stock
- handful of pasta of your choice
- extra virgin olive oil, to drizzle

Instructions

This is a really simple soup that goes great with lovely hunks of fresh bread.
Makes 3 portions.

1. Add the onion, celery, carrot and garlic clove to a deep pan on a medium heat with a little olive oil. Sweat the veg down without colouring it. Season with salt and pepper.
2. Add the italian sausage and thyme and stir round for a few minutes.
3. Remove the garlic clove, then add the tomato puree and mix well.
4. Add the cherry tomatoes and chicken stock and bring to a rolling boil.
5. Scatter the pasta on the soup and simmer for 10 minutes. If you see the soup getting dry, add more boiling water.

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6. Season the soup to taste with salt and pepper. Scatter the chopped basil over and serve immediately.