



Tomato and Pesto Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 4

2 tbsp olive oil

1 clove of garlic, minced

2 shallots, finely chopped

1 carrot, peeled and finely chopped

½ cup sun-dried tomatoes in oil (rinsed), chopped

salt/pepper

½ cup dry white wine

1 to 2 cups chicken broth

28 oz. crushed tomatoes (you could double this to serve more)

½ cup pesto (store-bought or see below for my recipe)

Asiago or Parmigiano Reggiano-topping

crusty bread or mozzarella grilled cheese sandwich (I would sprinkle some salt on the cheese for the sandwich)

Pesto:

Pesto: You will most likely have more than the ½ cup that the recipe requires, so use as you please (perhaps layer with the mozzarella cheese toasty).

3 cups basil leaves

½ cup Parmesan

2 cloves of garlic, minced

1/3 cup pine nuts, toasted

½ to ¾ cup olive oil

Salt/pepper

Instructions

Pesto:

Place all but the olive oil in a food processor. Pulse until combined and then add olive oil and pulse again to desired consistency.

In a medium pot, over medium heat, add olive oil, garlic, shallots, carrot and sun-dried tomatoes. Season with salt/pepper, cook for 5 minutes, until softened. Add the wine and simmer for a few minutes. Add a cup of broth and the crushed tomatoes, heat to a boil. Reduce to a simmer for 5 minutes and it's at this point that you could add more broth to achieve your desired consistency. Add the pesto and blend (you will need to allow it to cool before blending in a food processor, blender or with a hand blender). Adjust the seasonings, if needed and serve. Top with cheese and serve with bread or my choice, a mozzarella grilled cheese sandwich.