

Tomato and Basil Soup

Serves: 4

Prep time: 10 minutes

Cook time: 20 minutes

 2 serves per portion

Ingredients

1 teaspoon olive oil

2 bacon rashers, fat trimmed

2 brown onions, diced

1kg tomatoes, roughly chopped

1 cup water

Handful of fresh basil leaves, roughly chopped

Black pepper

Method

HEAT oil in a frypan over medium heat. Fry bacon and onion until onion becomes translucent.

BOIL tomatoes in a saucepan of water until soft.

POUR tomato mixture through a colander, skin will remain, and tomato will be left smooth.

ADD tomato to bacon and onion, stir through fresh basil.

SERVE with cracked black pepper to taste.



Everyday Food

Recipe courtesy of Eileen Crouch, Bowen Branch