Roasted Tomato Soup

Ingredients

8 clv Garlic (peeled and crushed)
3 T Olive Oil
1 Onion (cut into chunks)
3 lb Tomatoes (quartered or halved)
1 c Basil Leaves (chopped)
1 Shallot (cut into chunks)
4 c Chicken Broth
1/4 c Heavy Cream
1/3 c Feta Cheese
2 t Salt
1/2 t Ground Black Pepper
0 ds Garlic Powder

Instructions

1.Preheat oven to 425ËšF. In a large rimmed sheet pan add tomatoes, garlic, onion, shallot, olive oil, salt, garlic powder and pepper; toss to coat.
2.Roast for 30 minutes, or until tender, stirring couple of times during the process. Transfer roasted vegetables to a soup pot.
3.Stir in basil and broth; blend with an immersion blender until smooth.
4.Heat the soup until it boils then add the cream. Add 2 teaspoons salt and 1/2 teaspoon pepper, and mix. Taste for seasonings and adjust accordingly.
5.Ladle into soup bowls and garnish with feta cheese and serve.