

Harvest Tomato Soup

Created by Colleen Levine: www.foodietots.com

Ingredients:

- * 2 tablespoons olive oil
- * 6-8 tomatoes, seeded and diced (or two 8 oz. cans crushed tomatoes)
- * 2 cloves garlic, minced
- * 1 onion, chopped
- * 2 carrots, diced
- * 1 zucchini, diced
- * 1 ear corn, cut off kernels
- * 1 tablespoon dried oregano
- * 2 cups chicken or vegetable broth
- * 4 cups water
- * 1/2 cup chopped fresh cilantro (or parsley)

Instructions:

- 1) Heat olive oil in soup pot over medium heat.
- 2) Add garlic, onion and carrots and sauté until onion is golden.
- 3) Add tomatoes, oregano, broth and water.
- 4) Bring to boil, reduce heat to medium low and simmer for 30 minutes.
- 5) Stir in zucchini and corn, simmer five minutes longer.
- 6) Add cilantro and season with salt and pepper to taste.
- 7) Remove from heat. Serve with a nice crusty baguette and enjoy!