

Pappa al Pomodoro Soup from She Makes and Bakes

Total time: Less than 1 hour

Serves 4



Notes: This recipe calls for dried bread. If you only have fresh bread, bake the bread at 300 degrees for about 10-15 minutes until it's dried. I actually used French bread because that's what I had, but sandwich bread would work great, too.

2 pounds tomatoes, [peeled](#) and chopped
1 1/4 cups vegetable stock
1 teaspoon sugar
1/3 cup extra virgin olive oil
4 spring oregano
4 sprigs basil
4 slices dried bread, crusts removed
2 garlic cloves cut in half
Kosher salt and freshly ground black pepper
Grated parmesan cheese to serve

Place your peeled and chopped tomatoes in a saucepan and add the stock, sugar, 2 tablespoons of the olive oil, and the leaves from the oregano and basil. Add salt and pepper and heat slowly to a boil. Reduce the heat, cover, and simmer for 30 minutes.

Meanwhile, toast the bread over a grill or grill pan until it has grill marks, and rub the garlic on the bread. Place it on a plate, drizzle the remaining oil over it and mash it with a fork until it's in small bits.

After the soup has simmer for 30 minutes, add the bread and stir over low heat for about 5 minutes until it has slightly thickened. Add more salt and pepper to taste and top with grated parmesan cheese if desired.