

## Pappa al Pomodoro (Tomato and Bread Soup)



### Ingredients:

3 cups diced Yellow Onion  
6 tbsp EVO oil, divided  
7 cloves Garlic, minced  
3 (28-oz) cans whole peeled Tomatoes  
4 Bay Leaves  
4 cups Chicken Stock  
3 cups cubed rustic Bread, 1½" cubes (about 2-3 thick slices Italian loaf), day old is best  
1 tsp dried Oregano  
½ tsp kosher Salt, less or more to taste  
Freshly grated Parmesan Cheese and chopped fresh Basil or Parsley, for garnish

### Directions:

#### **Sauté the onions and garlic:**

Heat 3 tbsp olive oil on medium heat in a 5 to 6-quart thick-bottomed pot.  
Add the onions and cook slowly until softened and beginning to color, about 10-12 min.  
Add minced garlic and cook a minute more.  
Add the tomatoes (crushing them by hand), stock, bay leaves, and oregano, then simmer.  
Discard any hard stem ends or stray tomato skins.  
Add chicken stock, bay leaves, and dried oregano.  
Heat to a simmer and reduce heat to maintain a low simmer and cook for 20 min.  
As you are cooking the tomato soup base, prepare the bread croutons in the next step.

#### **Toast the croutons on the stove top:**

Heat 3 tbsp olive oil in a sauté pan on medium heat.  
Once the oil is hot, add the cubed bread to the pan.  
Toss to coat with the oil and spread the cubes out in a single layer.  
Let sit in pan without moving until one side is golden browned, then use tongs to turn over to another side.  
Once at least two sides have browned, remove from heat.

#### **Add the croutons to the soup:**

Once the tomatoes have cooked for 20 minutes, add the lightly browned croutons to the soup.  
Cook for 5 minutes & turn off the heat and cover the pan.  
Let sit for 10-15 minutes.

#### **Purée:**

Remove the bay leaves.  
Use an immersion blender or upright blender to roughly purée the soup (about half of the soup, leave some chunky bits).  
Garnish with freshly grated Parmesan and chopped fresh basil or parsley.