

Tomato Soup

**you will
need:**



**2 whole
carrots**



**half a yellow
onion**



**4 cloves of
garlic**



**1 1/2 tablespoons
tomato paste**



**4 cups
vegetable broth**



**1 tablespoon
flour**



**28 ounce can
whole tomatoes**



1 bay leaf



**1/2 teaspoon
dried thyme**

tools:



cutting board



knife



stove



**large pot with
lid**



**measuring
spoon**



**wooden
spoon**



mixing bowl



blender

steps

1



Dice carrot, onion, and garlic.

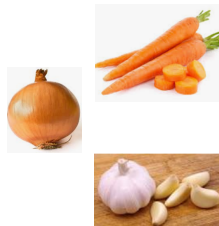
2



Turn stove to medium low.



Put the pot on the stove.



Cook carrot, onion, and garlic until tender.

3



Add the tomato paste and stir.



Add the flour and stir.

4



Pour tomatoes and juice into bowl.



Crush the tomatoes with your hands.

5



Add all ingredients to pot.



Let it simmer for 30 minutes.

6



Carefully remove bay leaf.



Put small batches into blender and puree.