

# Recipes by Chef Lily



## Creamy Tomato Soup

- 3 tablespoons butter or olive oil
- 1 cup small diced yellow onion
- ½ cup small diced carrots
- ¼ cup small diced celery
- 1 tablespoon minced garlic
- 8 cups fresh or canned diced tomatoes
- 2 teaspoons of granulated sugar
- 2 tablespoons tomato paste
- ¼ cup packed chopped fresh basil leaves
- 2 teaspoons fresh thyme leaves
- 2 cups vegetable broth
- 2 teaspoons salt divided
- 1 teaspoon freshly ground black pepper, divided
- 1 cup heavy whipping cream

*Over medium heat, melt the butter in a large, heavy-bottomed soup pot. Add the onions, carrots, celery, 1 teaspoon salt, and ½ teaspoon pepper, and cook while stirring, for about 10 minutes, or until the vegetables are cooked down, and beginning to brown. Add garlic and tomato paste and cook for 5 minutes longer.*

*Add the tomatoes, sugar, basil, thyme, and vegetable stock and stir till everything is combined well. Bring the soup to a simmer, lower heat, and simmer gently, uncovered, for 20 minutes, or until vegetables are tender.*

*Add the cream, and remaining salt and pepper, and remove from the heat.*

*Use an immersion blender to very carefully puree the hot soup, until it has a smooth consistency. If you don't have an immersion blender, cool the soup to room temperature, and carefully blend it in a regular blender.*



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## Roasted Tomato and Herbed Cream Cheese Toasts

- 8 ounces cream cheese, softened
- salt and freshly ground black pepper
- 1 small clove minced garlic
- 1 tablespoon minced green onion
- 3 tablespoons olive oil, plus more for drizzling the toasts
- 3 cups of cherry or grape tomatoes
- ½ baguette 1/2-inch-thick sliced, drizzled with olive oil, seasoned and toasted
- ½ tablespoon fresh thyme

*Preheat the oven to 400 degrees F. Coat the tomatoes in olive oil and season with a little salt and pepper. Spread them on a sheet tray and roast for 20 minutes to concentrate the flavor and burst the tomatoes. Sprinkle on the thyme and roast 5 minutes longer.*

*Meanwhile, mix the cheese well with garlic, green onion and a little salt and pepper.*

*To assemble, spread each slice of toast with a little bit of cream cheese. With a spoon, place a couple of the tomatoes on top and serve.*

## Tomato, Basil & Fresh Mozzarella Salad

- 3 to 4 medium ripe tomatoes (about 1 1/2 pounds), sliced 1/4-inch thick
- 1 pound fresh mozzarella cheese, sliced into 1/4-inch-thick rounds
- 1/2 cup packed fresh basil leaves
- Flaky sea salt
- Freshly ground black pepper
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons balsamic glaze

*Place the tomato slices on a platter and top each with a slice of mozzarella. Now scatter the basil leaves over the tomatoes and mozzarella.*

*Season with salt and black pepper and drizzle with the olive oil and balsamic glaze.*



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