

# Roasted Vegetable and Kale Soup

**1** Preheat oven to 400°F (reduce heat by 25°F if using convection oven). Brush rimmed baking sheet with a thin coat of olive oil. Arrange carrots, squash, tomatoes, onion, and garlic on sheet. Drizzle with more olive oil. Sprinkle with salt and pepper. Toss to coat. Roast vegetables until they are brown and tender, stirring occasionally, about 45 minutes.

**2** Cut squash and carrots into 1/2 inch pieces; set aside. Peel garlic cloves; place in food processor. Add tomatoes and onion; puree until almost smooth. Pour 1/2 cup broth onto the baking sheet; scrape up any browned bits. Transfer broth and vegetable puree to large pot. Add 5 1/2 cups broth, kale, thyme and bay leaf to pot. Bring to boil. Reduce heat. Simmer uncovered until kale is tender, about 30 minutes.

**3** Add carrots, beans, and squash to soup. Simmer 8 minutes to blend flavors, adding more broth to thin soup if necessary. Season with salt and pepper. Discard thyme sprigs and bay leaf.

Recipe is courtesy of

[http://www.simplyrecipes.com/recipes/kale\\_and\\_roasted\\_vegetable\\_soup/](http://www.simplyrecipes.com/recipes/kale_and_roasted_vegetable_soup/)