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| <b>Brick</b>        | <b>Marlboro</b>     | <b>Oakhurst</b>     | <b>Brooklyn</b>     | <b>Cedarhurst</b>   |
| <b>732.903.7700</b> | <b>732.536.2027</b> | <b>732.663.0222</b> | <b>718.998.8898</b> | <b>516.569.6400</b> |

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| <b>ROASTED VEGETABLE SOUP</b> | <b>Intermediate Lifestyle</b> |
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### Ingredients

12-1/2 cups coarsely chopped onion  
 1 cup chopped carrot  
 1 TBS olive oil  
 1/4 TSP Morton's Lite salt  
 1/4 TSP black pepper  
 5 plum tomatoes, halved (about 1 pound)  
 3 garlic cloves, sliced  
 4 cups lower-sodium vegetable broth  
 1 cup cubed peeled baking potato  
 1 TSP dried oregano  
 1 TSP dried basil  
 1 28-oz. can whole tomatoes, undrained and chopped

### Instructions

1. Preheat oven to 425°.
2. Combine first 7 ingredients in a jelly-roll pan. Toss to coat. Bake at 425° for 30 minutes or until vegetables are tender.
3. Combine broth and remaining ingredients in a large Dutch oven. Bring to a boil. Reduce heat. Simmer 15 minutes or until potato is tender.
4. Add the roasted vegetables to potato mixture. Place half of vegetable mixture in a blender, and process until smooth. Pour puréed mixture into a large bowl. Repeat procedure with remaining vegetable mixture.
5. Return to pan. Cook 5 minutes or until thoroughly heated.

**Portion-Per-Serving Information:** (Yields 10 servings)

Serving = 1 cup = 2 V