

Tomato Pasta Soup

Swick

Makes 4 servings | Active Time: 20 minutes | Total Time: 30 minutes

Step 1: Making the Dish

- 4 cups water
- 2 cups vegetable broth
- 1 fresh vine-ripened tomato, chopped (or one 15-ounce can fire-roasted chopped tomatoes)
- 1 cup roasted tomato sauce, either fresh or store-bought
- 2 tablespoons extra-virgin olive oil
- 1 pound orzo or similar short-cut pasta
- 1 teaspoon salt
- salt and pepper, to taste (optional)

In a large soup pot, bring water and broth to boil.

Add tomatoes, tomato sauce, olive oil, orzo, and 1 teaspoon salt. Stir to combine.

Reduce heat to low and bring pot to a simmer. Cook until you see very small bubbles and broth is thickened, about 20 minutes. Stir occasionally so orzo doesn't stick to bottom of pan.

Add salt and pepper to taste.