Tomato-Basil with Feta Soup

# of Servings: 4 to 6

Description: Serve this fresh, herb-scented soup as a first course or light lunch with a bowl of olives and toasted pita bread on the side.

Ingredients:

1 c. onions, chopped
3 cloves garlic
¼ c. olive oil
3 c. chicken stock
½ c. fresh basil leaves, torn
freshly ground black pepper, to taste
1 bay leaf
½ tsp. salt
6 ripe tomatoes, cored, peeled,seeded, and diced small
1 c. crumbled feta cheese
2 c. tomato sauce

Preparation:

In a deep saucepan, heat the oil over medium heat and saute the onions until transparent, about 3 minutes. Stir in the bay leaf, garlic, and salt, and continue cooking another 2 minutes. Add the tomatoes and chicken stock. Bring mix to a boil and cook for about 20 minutes, stirring often. Remove the saucepan from the stove. Remove the bay leaf. Puree the soup in a blender. Return the soup to the saucepan. Stir in the feta cheese, basil, and tomato sauce, and season with the black pepper.

Directions
1. Cut on dashed lines.
2. Fold on solid line.