

Hearty Tomato Soup with Orzo Pasta and Parmesan Cheese

This is a great recipe for when it's cold outside and you don't want to spend a long time making dinner. The soup is very filling as a meal when paired with good bread and a salad. It also freezes well.

Ingredients

2 cloves chopped garlic

2 tablespoons of olive oil

2 teaspoons oregano

1 medium chopped onion

Large can (28 ounce) of Diced tomatoes (fire-roasted are best)

Small can (14 ounce) of Crushed tomatoes

1 can vegetable broth

2/3 cup Orzo pasta

2/3 cup shredded Parmesan cheese

Preparation

Sauté garlic, onion and oregano in olive oil in a large soup pot until onions are translucent. Add all tomatoes and vegetable broth. Cook on medium heat for 15 minutes. Add Orzo pasta and cook for additional 10 minutes until Orzo is tender. Add 1/2 cup of the Parmesan cheese to the soup. Let cook on low heat for additional 5-7 minutes. Ladle into soup bowls and add remaining cheese on top.

***Adapted from *The Vegetarian One-Pot Cookbook*.*