

Fresh Tomato Soup with Feta, Olives, & Cucumbers



INGREDIENTS | 🍴 4 servings

6 tbsp	extra-virgin olive oil
1 small	red onion, thinly sliced
3/4 c	pitted Kalamata olives
2 tbsp	fresh oregano leaves
1/4 c	red wine vinegar
	Kosher salt to taste
1 small	cucumber, thinly sliced
1 tbsp	honey
5	tomatoes, chopped
	Freshly ground black pepper to taste
1/2 c	cherry tomatoes, halved
1/2 c	feta cheese, crumbled
	Baby greens, for garnish

DIRECTIONS

- 1.** In a medium saucepan, heat the 6 tablespoons of oil. Add the onion, olives and oregano and cook over moderately low heat, stirring, until the onion is softened, about 7 minutes. Remove from the heat and stir in the vinegar. Season with salt. Cool to room temperature.
- 2.** Meanwhile, in a bowl, toss the cucumber with half of the honey and season with salt.
- 3.** In a blender, puree the 5 chopped tomatoes with the remaining honey and season generously with salt and pepper.
- 4.** Pour the soup into shallow bowls. Top with the onion-olive mixture, cherry tomatoes, cucumber slices and feta. Garnish with baby greens and serve.