



# Meals in a Jar

## I N G R E D I E N T S

1 T olive oil	6oz tomato paste
3 large carrots (chopped)	1 T salt
1 medium onion (chopped)	1/4 t crushed red pepper
4 large bulbs fresh garlic	8 leaves fresh basil
1+ gallon tomatoes (peeled)	

## D I R E C T I O N S

- Heat olive oil in soup pot over medium heat.
- Sauté onion and carrots until softened (about 5 minutes).
- Add garlic & spices. Cook until fragrant (30-45 seconds).
- Add tomatoes. Bring to a rolling boil.
- Reduce heat and simmer for 25+ minutes (the longer the thicker the soup will become). Stir regularly.
- Puree entire pot with immersion blender.
- Add tomato paste, half and half, and basil.
- Puree AGAIN! It will become even smoother & creamier.
- Remove from heat.
- Season with salt and pepper to taste.
- Enjoy!

Off The Vine Tomato Soup



# Meals in a Jar

Antipasto Salad

## D I R E C T I O N S

In a large mason jar, layer the following  
(from bottom to top)

2 T Italian dressing

Yellow tomatoes

Kalamata olives

Red Onion

Diced hard salami

Shaved parmesan cheese

Romaine lettuce

Pepperoncini

**Italian Dressing:** 3 T white wine vinegar,  
1 T Dijon mustard, 1/4 cup olive oil, 1/2 t onion  
powder, 2 minced garlic cloves, 1/2 t dried basil,  
1/2 t dried oregano, 1/8 t dried thyme, 1/2 t salt,  
1/2 t black pepper, 1/2 t balsamic reduction