Eggplant Tomato Soup:

**Ingredients:**
1 eggplant halved and roasted  
1 yellow onion peeled and chopped  
1 fennel bulb chopped  
2 garlic cloves minced  
1 can whole plum tomatoes peeled  
1 can tomato puree or paste  
1 cup basil chopped  
1 cup water  
1 ½ cup olive oil divided  
1 tsp salt  
1 can coconut milk  
Pepper to taste

**Instructions:**
1. Cut eggplant lengthwise and score with a knife on the underside  
2. Sprinkle eggplant with oil and lay face down on half baking sheet  
3. Roast eggplant at 350 degrees for 25-30 minutes  
4. After roasting scrape eggplant from the skin and set aside  
5. In a large pot over medium heat add olive oil  
6. Sautee onion, fennel and garlic until tender - 10 minutes  
7. Add plum tomatoes and tomato puree  
8. Simmer for 10 minutes  
9. Add remaining ingredients and simmer for 5-10 minutes longer  
10. Puree the soup and serve