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Sopa De Tomates Con Platanos (Tomato Soup with Bananas)



Title: Sopa De Tomates Con Platanos (Tomato Soup with Bananas)

Categories: Ecuador, Soups

Yield: 4 Servings

8 med Tomatoes - peeled, chopped	4 ea Bananas
2 c Chicken stock	2 T Cornstarch
1/2 † Salt	1/4 c Half & half
2 T Vegetable oil	1/8 † White pepper
2 ea Onion - chopped fine	2 T Coconut - grated

In large saucepan, combine tomatoes, stock and salt. Bring to a boil - cover and simmer over low heat until tomatoes are soft.

Heat oil in saucepan. Add onions - sauté until transparent. Peel and slice bananas. Add banana slices to sautéed onions. Sauté - crushing slightly.

Strain tomato pulp through strainer - or puree in a blender or food processor. Stir puree into onion mixture.

In bowl, combine cornstarch and half & half. Stir in about 1/4 cup hot tomato soup. Stir cornstarch mixture into remaining soup.

Stir constantly over low heat until soups thickens slightly. Season with white pepper. Pour into a tureen or serve in individual bowls.