

ROASTED RED PEPPER AND TOMATO SOUP



SERVING SIZE

6



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Medium Tomatoes Cored and Quartered	8	Vegetable Broth	4 cups
Red Bell Peppers Seeded and Quartered	3	Smoked Paprika	¼ tsp.
Small Leeks	2	Pinch of Cayenne Pepper (Omit If Sensitive to Spice)	
Extra Virgin Olive Oil, Divided	2 Tbsp.	Fine Salt and Freshly Ground Black Pepper	To Taste
Garlic Cloves , Unpeeled	6		



PREPARATION

- Preheat your oven to 400°F (200°C).
- Place the quartered tomatoes and red bell peppers on a baking sheet lined with parchment paper. Drizzle 1 tbsp. extra virgin olive oil over them. Toss the vegetables to coat them in the oil.
- Roast in the preheated oven for about 30–40 minutes or until they are softened and slightly charred.
- While the tomatoes and red peppers are roasting, clean and thinly slice the leeks. In a large saucepan, heat the remaining 1 tbsp. extra virgin olive oil over medium heat.
- Add the sliced leeks and sauté until they become tender, about 5 minutes.
- Add the unpeeled garlic cloves to the saucepan with the leeks. Continue to sauté for another 2 minutes.
- Once the roasted tomatoes and red peppers are ready, transfer them to the saucepan with the sautéed leeks and garlic.
- Add vegetable broth, smoked paprika, and a pinch of cayenne pepper. Season with salt and freshly ground black pepper. Bring the mixture to a simmer.
- Using an immersion blender or transferring the mixture to a countertop blender, blend the soup until it reaches your desired consistency.
- Return the blended soup to the saucepan and reheat it over low heat if necessary. Taste and adjust the seasoning, adding more salt or pepper if needed.
- Serve and Enjoy!