

ROASTED RED PEPPER SOUP

A healthy winter warmer that's pack full of roast pepper flavour!



PREP TIME
10 MIN



COOK TIME
60 MIN



SERVINGS
4



Ingredients

- 6 red peppers, quartered and deseeded
- 2 medium white onions, diced
- 1 red chilli, chopped
- 6 garlic cloves, finely chopped
- 100ml red wine vinegar
- 40g white sugar
- 500ml [Blenders Vegetable Bouillon](#)
- Coconut milk to garnish
- Basil to garnish
- Olive oil for cooking
- Salt and pepper

Allergens

Contains Celery

Method

1. Toss the peppers in olive oil. Place them in a deep roasting tray and cover very tightly with a double sheet of tin foil. Cook for 40 minutes at 190c. Allow to cool before opening the foil.
2. In a large pot cook the onion for 15 minutes on a medium heat in olive oil. Add the chilli and garlic and cook for 5 minutes. Add the vinegar and sugar and bring to the boil.
3. Add the [vegetable bouillon](#), roasted peppers and liquid from the tray. Bring to a boil and simmer for 25 minutes.
4. Blend with an immersion blender or food processor till very smooth. Season to taste.
5. Finish with a drizzle of coconut milk and a sprig of basil.

