



Roasted Red Pepper & Tomato Soup

Ingredients:

- 4 - 5 large tomatoes
- 2 red peppers
- 3 - 4 garlic cloves, peeled
- 1 small onion
- 1tbl sp olive oil
- 2 cups vegetable stock
- ½ tsp basil
- ¼ tsp thyme
- ½ tsp salt
- pinch of black pepper

Instructions:

- Preheat oven to gas 7.
- Cut the tomatoes and onions into wedges, you want 6 - 8 wedges from each tomato. Slice the red pepper in half the long way, remove the stem, seeds and white insides.
- Add the tomatoes, onion, pepper and garlic to a baking tray, drizzle with olive oil. Ensure the peppers are skin side up and the tomatoes seed side up, this will ensure proper roasting. Season with salt & pepper.
- Bake for 40 - 45 minutes until the peppers and tomatoes are soft and have started to brown.
- During the last few minutes of baking, make the stock. Once made add the basil and thyme.
- Once the vegetables are cooked remove from the oven and allow to rest for a couple of minutes.
- In 2 batches add the roasted veg to the blender. Blend for 10-20 seconds depending on how chunky you like your soup, adding a little stock as needed. Once blended place in a saucepan and bring to a simmer. Take off the heat and serve.