

ROASTED TOMATO AND RED PEPPER SOUP



Serves 4

Ingredients

- 2 large red peppers deseeded and quartered
- 4 medium tomatoes halved
- 100gm vegetable broth mix, soaked and drained
- 1 tbsp oil
- 2 garlic cloves crushed
- 1ltr vegetable stock
- 3 tsp smoked paprika
- 4 tbsp crème fraiche

Method

1. Preheat oven to gas mark 6/200 degrees C (180 for fan)
2. Bake peppers and tomatoes in pre-heated oven for 20-25 minutes
3. Meanwhile boil broth mixture for 10 minutes and drain
4. Heat oil in pan then fry garlic for 1-2 minutes
5. Then add peppers, tomatoes, stock and 2tsp smoked paprika to the garlic and simmer for 40 minutes until broth mixture soft
6. Blend until no large pieces remain
7. Season to taste and serve with a spoonful of crème fraiche and sprinkling of paprika



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