

BASIL, PEPPER AND ROASTED TOMATO SOUP

Serving: 6

Total time taken: 1 hour, 30 minutes

INGREDIENTS

- 8 tomatoes (quartered)
- 1 yellow onion (quartered)
- 2 red peppers (quartered)
- 1 cup basil leaves (thinly sliced)
- 1 quart chicken broth
- 2 tablespoons red wine
- ¼ cup olive oil
- 1 teaspoon garlic powder
- 1 teaspoon dry thyme
- ¼ teaspoon red pepper flakes
- Salt and pepper, to taste

DIRECTIONS

1. Preheat oven to 400 F.
2. Toss tomatoes, peppers and onions with olive oil, salt and pepper. Arrange on a baking sheet lined with parchment paper. Bake for 40 minutes.
3. Once vegetables cool completely, add to a blender with basil to make puree.
4. Over medium heat, pour the vegetable puree and red wine in a saucepan. Add garlic powder, thyme, red pepper flakes, salt and pepper. Let it simmer for 2-3 minutes.
5. Add chicken broth and bring to a boil. Reduce to a low simmer, cover and cook for 40 minutes.
6. Serve warm with crusty bread or grilled cheese.