

Roasted Red Pepper & Tomatoe Basil Soup

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Serves: 3

Ingredients:

6-8 medium tomatoes, washed (or 28 oz can of diced or whole tomatoes)
2 tbsp butter
1/4 cup onion, chopped
1 clove garlic, minced
3 stalks celery, chopped
2-3 roasted red peppers
salt and pepper to taste
1/4 cup loose basil leaves

Preparation:

Emerse whole tomatoes (with skins) into a large pot of boiling water. Meanwhile on stovetop, sauté onions, garlic and celery in butter until soft. Remove tomatoes from water when skins start to break. Skins should peel off easily now. Add tomatoes and peppers to stovetop mixture. Mix all ingredients (except basil) in food processor or with immersion blender until smooth. Serve hot, garnished with chopped basil.