

Roasted Tomato Soup

Ingredients/Zutaten

- 5 large tomatoes, cut into 3/4 inch slices
- 3 tbsp heavy cream or creme fraiche (optional)
- 2 cups vegetable broth
- 1 onion, cut into 1/2 inch slices
- 1/2 jalapeno, seeded and cut in half lengthwise
- 2 bell peppers, seeded, cut into 4 pieces
- olive oil
- 1/4 teaspoon smoked paprika
- 3 cloves garlic, minced
- salt
- black pepper, fresh ground
- 1/4 cup grated Parmesan cheese (plus extra for final garnish)
- 1/4 cup fresh parsley, chopped



Servings/Portionen	2
Cuisine/Küche	Aztlan (Mexico)
Total Time	

Directions/Zubereitung

1. Preheat oven to 375° F.
2. Arrange all vegetables on baking sheet and drizzle with olive oil.
3. Roast for 20 minutes.
4. Rough cut veggies and blend.
5. Add blended veggies to large pot.
6. Add broth and heat.
7. Remove from heat and adjust seasoning.
8. Serve in bowls and garnish with extra Parmesan cheese and parsley

Suggested Pairings/Empfohlene Paarungen

1. Toasted French or Italian bread