

# Roasted Red Pepper And Tomato Soup



**MAKES 4 - 6 SERVINGS**

## **Ingredients:**

- 2 Tbsp butter
- 1 yellow onion, diced
- 4 cloves garlic, minced
- 2 Tbsp flour
- 2, 15 oz cans crushed tomatoes
- 12 oz jar roasted red peppers (drained)
- 2 c low sodium vegetable broth
- ¼ tsp dried basil
- 1/8 tsp dried thyme
- Pepper to taste
- 1 c whole milk, optional

## **Directions:**

In a large pot, melt butter over medium heat and add onions and garlic. Sauté until onions are transparent. Add the flour and cook 1-2 minutes while stirring until the onions and flour form a sort of paste. Add the tomatoes and red peppers, stir to combine. Transfer the contents of the pot into a standup blender and puree until smooth, then return to the pot OR use an immersion blender to puree directly in the pot. Add the broth and seasonings, stir to combine. Bring to a simmer then remove from heat. At this point you can stir in the milk if you would like a creamier texture.