

Roasted Red Pepper Soup



Ingredients:

- 2 tbsp Olive oil
- 2 large Onions, chopped
- 4 Carrots, chopped
- 6 Celery stalks, chopped
- 2 tsp Salt
- 1 tsp Black Pepper
- ½ tsp crushed Red Pepper flakes
- 4 Garlic cloves, chopped
- 4 tbsp fresh torn Basil plus more for serving
- 2 tbsp fresh Thyme
- 28 oz jar roasted Bell Peppers, drained (about 4)
- 58 oz can crushed Tomatoes with juices
- 8 cups Vegetable Broth
- ½ cup Greek Yogurt

Directions:

Heat the olive oil in a large heavy bottom pot over medium heat.
Add the onions, carrots and celery and cook until soft and translucent, 5 min. Season with salt, pepper, and crushed red pepper.
Add the garlic, basil, thyme and roasted red peppers, and cook until fragrant, 1-2 more min.
Add canned tomatoes and broth, and bring mixture to a boil.
Reduce the heat and simmer for 30 minutes.
Turn off the heat.
Use an immersion blender to puree the soup until smooth and completely blended.
Stir in the greek yogurt until well combined.
Serve with fresh torn basil.