

Roasted Red Pepper Tomato Soup

Ingredients

- 2 large red bell peppers
- 28 oz can crushed tomatoes
- 6 oz can tomato paste
- 1 cup water (sub up to half with extra coconut milk for creamier soup)
- 14 oz can coconut milk
- 1 tbsp garlic powder
- 1 tsp dried basil
- 1/2 tsp sea salt and black pepper
- 3 tbsp sugar
- 1 pinch red pepper flake
- 1 bag Stacy's® Multigrain Pita Chips

How to make it

1. Preheat oven to 500°F. Place red peppers on a baking sheet and roast for 10 minutes, flipping the jalapeños at the halfway point. Then wrap in foil to steam for a few minutes.
2. In the meantime, add remaining soup ingredients to large pot and bring to a simmer. Unwrap red peppers, once they have cooled down remove charred outer skin, seeds and stems. Add to soup.
3. Transfer to blender to purée soup. Then transfer back to pot and bring to a simmer over medium-low heat for at least 15 more minutes.
4. Serve warm, topped with black pepper, basil and tomatoes, and served with Stacy's® Multigrain Pita Chips.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	25 min	30 min	4

Made with



Stacy's® Multigrain Pita Chips