

Roasted Red Pepper Soup

INGREDIENTS

- 3 lbs red bell peppers (red bell pepper sizes vary, but that was about 6 peppers for me)
- 1 large yellow onion, diced (2½ cups)
- 4 cloves garlic, minced
- ¼ cup dry white wine (or cooking wine)
- 1 and ½ cups chicken broth (I used chicken bouillon cubes)
- 1 bay leaf
- ½ teaspoon dried thyme, or more to taste
- ¼ teaspoon cayenne pepper
- 1 teaspoon salt, more or less to taste

INSTRUCTIONS

For the peppers:

1. Preheat oven to 400 degrees and move oven rack to top rung.
2. Half red peppers, take out the seeds, and stem. Place skin side up on a rimmed baking sheet.
3. Roast for 30-40 minutes until blackened (check after 20).
4. Remove from the oven and immediately cover the pan in foil. Steam for 10 minutes.
5. Uncover and let the pepper cool. Once cool enough to handle, remove the stem and peel the skin. Set aside.

For the soup:

1. Cook onions until softened, about 5-7 minutes. Add in garlic and let cook for 30 seconds.
2. Add in the white wine and cook until most of the wine has been absorbed @ 1 minute.
3. Now add in red peppers (there was some liquid in the bowl - add that too), chicken broth, bay leaf, thyme, and cayenne.
4. Bring heat to high, bring to a boil. Cover. Reduce heat. Simmer for 5 minutes.
5. Remove bay leaf.
6. Blend until smooth and season with salt.