



Roasted Red Pepper Soup

Made with Marinated Peppers

Serves 2-3

Ingredients:

3 cups Vegetable broth

1 Garlic clove, minced

1/2 Medium onion, diced

1/4 cup Lentils

12 oz Marin. Peppers, drained & chopped

1 tbsp. Olive oil

1 tsp. Paprika

Pinch of salt & pepper

Feta Cheese, to taste

Croutons

Directions:

1. In a medium pot heat olive oil over medium heat. While stirring, Cook onion until translucent and softened. Stir in garlic and cook until fragrant, about 1 minute longer. Add paprika and chopped peppers. Season with salt and pepper and cook, stirring, 2 minutes longer.

2. Stir in broth and lentils, bring to a boil, reduce to a simmer, and cook for 15 to 20 minutes, or until lentils are tender. Remove pot from heat and purée in a blender or with an immersion blender. Serve topped with feta, croutons, and drizzle of oil.