

# Roasted Red Pepper Soup

From Eileen Koterak,  
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## Ingredients:

6 red bell peppers, cored, seeded,  
halved lengthwise  
1/2 stick unsalted butter  
1 cup onions, chopped  
1 cup leeks, chopped  
1/2 tsp. salt  
1/2 tsp. freshly ground black pepper  
3 sm. boiling potatoes, peeled,  
sliced  
5 cups chicken stock or canned  
broth

2 T. snipped fresh chives  
toasted croutons  
extra virgin olive oil  
freshly grated Parmesan cheese

**To Prepare:** To begin, preheat broiler. Line a baking sheet with aluminum foil. Lay 6 pepper halves, cut side down, on foil. Broil 2" from heat until well charred, 5-10 min. Transfer charred peppers to plastic bag, seal. Allow peppers to steam in bag for 10 min. Remove from bag,

(over)

slip off and discard the skins. Coarsely chop peppers, set aside. Next, melt butter in a soup pot. Add onions, leeks, salt, pepper and saute' on low until veggies are soft and translucent, 10-15 min. Then, coarsely chop remaining 6 pepper halves; add to pot along with potatoes, roasted peppers, stock. Bring to boil; lower heat and simmer uncovered until veggies are tender, 30 min. Next, transfer soup in batches to food processor; process until smooth. Return soup to pot and heat through. When serving, soup can be garnished with chives, croutons and a dash of olive oil, topped with Parmesan cheese. Makes 4 portions.

Show #106