



ROASTED PEPPER & PAPRIKA SOUP

 **Prep: 10 minutes**

 **Cook: 35 minutes**

 **Serves: 4**

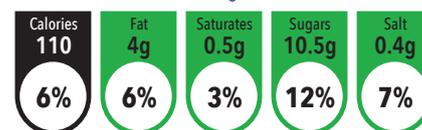
INGREDIENTS:

- 2 red peppers, quartered (370g)
- 2 yellow peppers, quartered (370g)
- 1 onion, diced (200g)
- 1 tbsp olive oil
- 1 tsp smoked paprika
- 700ml low salt vegetable stock
- $\frac{3}{4}$ tsp **LoSalt**

METHOD:

1. Preheat the oven to 200°C, gas mark 6.
2. Place the peppers and onion on a large baking tray and toss in the oil and paprika.
3. Roast for 30 minutes.
4. Bring the stock to the boil and add the vegetables with their juices and the **LoSalt** and simmer for 1-2 minutes. Blend with a stick blender or food processor until smooth.

Each serving contains



of your guideline daily amount

COOKS TIP:

Add a dash of cream for an extra richness and serve scattered with croutons.