

# ROASTED RED PEPPER & TOMATO SOUP

adapted from [minimalistbaker.com](http://minimalistbaker.com)

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Yield: 4 servings

Prep Time: ~5 minutes

Cook Time: ~30 minutes

Storage: refrigerate up to 4 days; freeze for 1 month

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## Ingredients

1 12-oz jar of roasted red peppers, drained

1 28-oz can crushed or peeled tomatoes in juices

1 6-oz can tomato paste (use half the amount if you don't enjoy a strong tomato taste)

1 cup vegetable broth, or 1 cup water

1 14-oz can light coconut milk

1 tablespoon garlic powder

1 1/2 teaspoon dried basil

1/2 teaspoon dried dill

3/4 - 1 teaspoon salt, or to taste

1/2 teaspoon ground pepper, or to taste

1/8 teaspoon smoked paprika

Generous pinch of red pepper flakes, or to taste

*Optional:* 1/2 - 1 tablespoon honey (taste the soup before adding this, you may not need it at all)

*Optional:* vegan pesto, drizzled on top of soup

## Directions

1. Add all ingredients except for honey and pesto (if using) into a large pot over medium heat. Let it come to a slow boil before turning down the heat to allow the soup to simmer for 10 minutes.
2. Transfer the soup into a blender and purée the ingredients until smooth. You can also use an immersion blender to do this step.
3. Transfer the puréed soup back into the pot. Taste and adjust seasonings as needed: add honey for sweetness, red pepper flakes for heat, basil or dill for earthiness, garlic powder for overall flavor, or salt for savoriness.
4. Let the soup simmer on low for at least another 15 - 20 minutes. The longer it simmers, the deeper the flavor develops.
5. Serve with a drizzle of basil pesto if desired. Store leftovers in an airtight container. Enjoy!