

**Roasted Tomato and Red Pepper Soup.**

**Ingredients:**

**2 Red Peppers**

**6-8 Tomatoes**

**3-4 Garlic Cloves (optional)**

**4 Small Red Onions**

**2 Carrots**

**1 Stick of Celery**

**300ml Vegetable Stock**

**Chilli (optional)**

**Salt and Pepper**

**Method:**

**Cut the peppers, tomatoes and onions into rough chunks chop the carrots and celery into smallish pieces and crush the garlic. Place in lightly oiled roasting tin and roast at 200C for 40 minutes, stirring halfway through. Blitz and pass through a sieve. Add the Vegetable stock and bring back to the simmer, then add chilli, salt and pepper to taste.**