



# Roast Tomato and Bell Pepper Soup with creme fraiche and breadsticks

Veggie Calorie Smart 45-50 mins

10



Balsamic Vinegar



Onion



Tomato



Creme Fraiche



Bell Pepper



Baguette



Paprika



Vegetable Stock



Basil

Pantry Items: Oil, Water, Salt, Pepper, Sugar

## Before you start

Our fruit, veg and herbs need a wash before you use them!

## Cooking tools you will need

Baking Sheet with Baking Paper, Immersion blender

## Ingredients

	2P	4P
Balsamic Vinegar	1 sachet	2 sachets
Onion	1 unit	2 units
Tomato	4 units	8 units
Creme Fraiche	62 ½ g	125 g
Bell Pepper	2 units	4 units
Baguette	2 units	4 units
Paprika	1 sachet	2 sachets
Vegetable Stock	1 sachet	2 sachets
Basil	10 g	20 g

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	565.2 g	100 g
Energy (kJ/kcal)	899.9 kJ/ 215.1 kcal	159.2 kJ/ 38 kcal
Fat (g)	13.3 g	2.3 g
Sat. Fat (g)	7.9 g	1.4 g
Carbohydrate (g)	21 g	3.7 g
Sugars (g)	17 g	3 g
Protein (g)	3.7 g	0.7 g
Salt (g)	1.5 g	0.3 g

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

## Contact

Thumbs up or thumbs down?

Head online or use the app to rate this recipe.



You can recycle me!



## Prep the Veg

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Halve the **bell pepper** and discard the core and seeds. Slice into thin strips.
- Halve, peel and chop the **onion** into small pieces. Chop the **tomato** into wedges.
- Thinly slice the **basil**, reserving the sprigs.



## Roast the Veg

- Mix the **pepper, onion, tomato, basil** sprigs and half the **basil** leaves in an oven dish or on a lined baking tray.
- Drizzle the vegetables with the **oil, balsamic vinegar** and **paprika**. Mix well.
- Season with **salt** and **pepper** and roast the vegetables in the oven for 30-35 mins.



## Make the Breadsticks

- Meanwhile, cut the **baguettes** into breadsticks 1-2cm wide.
- Place the breadsticks on a lined baking tray, drizzle with a little **oil** if desired.
- Dilute the **stock** with 500ml **water** (double for 4p).



## Bake the Breadsticks

- Place the breadsticks above the vegetables in the oven and bake for 10-12 mins.



## Blend the Soup

- Once cooked, remove the vegetables from the oven and add to a pot along with diluted **stock**.
- Blend the soup. Add more **water** to loosen the soup if desired.
- Place the pot over a medium-high heat. Bring to the boil and leave to simmer until the soup has warmed through.
- Season to taste with **salt, pepper** and **sugar**.



## Garnish and Serve

- Divide the soup among the bowls.
- Garnish the soup with half the **creme fraiche** (double for 4p) and the remaining **basil**.
- Serve with the breadsticks.

Enjoy!