



# Roasted Red Pepper, Sweet Potato and Tomato Soup

By [Droitwich Mews](#) Head Chef- Tomasz



Vegetarian

## Ingredients:

3 red peppers, halved and de-seeded

0.5kg sweet potato peeled and quartered

400g tin of chopped tomatoes

1 large onion

2 celery sticks

500ml vegetable stock

3 garlic cloves

Chilli powder

Salt

Olive oil

Cream

Chopped parsley

## Method:

1. Roast the peppers and sweet potato with drizzle of olive oil till they get some colour.
2. Heat up the olive oil and sauté the onions and celery than add garlic, chilli powder and fry for another minute.
3. Add the chopped tomatoes, roasted peppers and sweet potatoes, vegetable stock and bring to boil.
4. Leave to simmer for 30 minutes. Then blended down the soup, add seasoning.
5. You can add some cream and parsley to garnish.

