



TOMATO BASIL PEPPER SOUP



- 6 organic tomatoes, quartered
 - 1 clamshell organic cherry tomatoes
 - 2 organic yellow peppers, cut lengthwise, seeds and veins removed
 - 2 organic red peppers, cut lengthwise, seeds and veins removed
 - 2 c water
 - 1 not-chicken bouillon cube
 - 1 T nutritional yeast flakes
 - 6 garlic cloves, finely chopped
 - 3 stalks of fresh basil + more for garnish
 - non-bleached salt to taste
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- *Wash vegetables and roast at 400 degrees for 20 minutes.*
 - *Discard charred basil*
 - *Blend all ingredients in a food processor until desired consistency.*
 - *I like it a little chunky. But you can process it smooth if you like. Either way, it's delicious! Garnish with fresh basil.*
 - *Serve hot!*

