



Posted on 17 September 2012

by ewfood

Roasted Sweet Corn and Tomato Soup



Ingredients

Olive oil
10 oz. cherry tomatoes
28oz. frozen sweet corn
4 cloves garlic, chopped
1 onion, diced
8oz. roasted red bell peppers
32fl oz. chicken stock
¾ tsp. smoked paprika
¼ tsp. chipotle chili powder
salt and pepper to taste
chopped herbs for garnish

Servings

4

Person

Preparation

- 1 Preheat oven to 200°C
- 2 On a baking sheet drizzle the tomatoes, garlic and corn with the oil, season with salt and bake for 20 minutes
- 3 Heat a little oil in a stock pot and sauté the onion until soft, then add the peppers, stock, paprika and chili and season
- 4 Add the roasted vegetables to the stock and simmer the stock for an additional 20 minutes
- 5 Season and serve garnished with fresh herbs.

Cooks Note

Serves 4