

# RED PEPPER SOUP WITH ORANGE ZEST



*Photo by Skinnytaste.com*

Serves 4

This is delicious warm or cold so it's a great option for Yom Tov. The orange zest gives the soup a great flavor boost and makes it interesting.

- Nonstick vegetable oil spray
- 1 ½ pounds red bell peppers (about 3 large), quartered, seeded
- 1 large yellow bell pepper, quartered, seeded
- 1 pound plum tomatoes, trimmed, quartered
- 1 cup sliced onion
- 3 garlic cloves, thinly sliced
- 2 tablespoons olive oil
- 1 ¾ cups (or more) chicken broth
- 3 tablespoons chopped fresh basil, divided
- 1 teaspoon grated orange zest

Preheat oven to 425°F. Spray large rimmed baking sheet with nonstick spray. Arrange all bell peppers and tomatoes on a prepared sheet, cut side up. Scatter onion and garlic over. Drizzle olive oil over vegetables; sprinkle with salt and pepper. Roast until peppers are soft and beginning to brown around edges, turning occasionally, about 1 hour. Remove from the oven. Enclose yellow pepper in a paper bag for 10 minutes, then peel and finely chop. Reserve for garnish.

Add broth, 2 tablespoons basil, and orange zest. With an immersion blender, puree soup. Rewarm and serve. Garnish with remaining basil and roasted yellow pepper. Thin soup with additional broth, if desired. Season to taste with salt and pepper.

**DO AHEAD:** Can be prepared 1 day ahead. Cover and refrigerate.