

# ROASTED CORN AND TOMATO SOUP



## INGREDIENTS

- |   |                               |   |                      |
|---|-------------------------------|---|----------------------|
| 2 | tbsp. olive oil               | 4 | cups vegetable stock |
| 4 | ears of corn, kernels removed | 2 | tsp. smoked paprika  |
| 3 | cups cherry tomatoes          | 2 | tsp. cumin           |
| 2 | bell pepper, chopped          | 1 | tsp. chili powder    |
| 1 | onion, diced                  | 1 | pinch of salt        |
| 6 | garlic cloves                 | 1 | pinch of pepper      |

## DIRECTIONS

- Preheat oven 375 degrees.
- Place corn, tomatoes and garlic on a foil baking sheet. Drizzle with olive oil and sprinkle lightly with salt and pepper. Arrange in an even flat layer. Baked for 15-20 minutes or until tomatoes begin to burst.
- While vegetables are roasting, heat a stock pot to medium-high heat on the stove top. Add one teaspoon of olive oil and the diced onion. Sauté for about 5 minutes or until tender and add bell peppers, vegetable broth, chili powder, paprika, cumin; season with salt and pepper to taste.
- When the corn and tomatoes are done roasting, add them to the pot (reserve some for garnish).
- Bring the soup to a low simmer and cover. Continue simmering for about 20 minutes. Transfer soup to a blender and puree soup until smooth. Taste and add additional salt and pepper if needed. Divide into bowls and garnish with a sprinkle of corn kernel and paprika.