



Makes 4 cups
Preparation Time: 15 minutes
Cook Time: 30 minutes

INGREDIENTS:

1 15-oz. can no-salt-added fire-roasted diced tomatoes

½ cup jarred roasted red peppers (about 2 peppers), rinsed, drained, and coarsely chopped

½ cup finely chopped onion

2 cloves garlic, minced

1 teaspoon Hungarian or Spanish paprika

Freshly ground black pepper, to taste

1 tablespoon toasted pepitas (pumpkin seeds)

Roasted Red Pepper and Tomato Bisque for Two

This smooth, tangy soup is made with everyday ingredients but packed with special-occasion flavor. Simply simmer diced tomatoes, jarred roasted red pepper, [onion](#), and garlic until all the savory flavors meld together. An immersion blender delivers a creamy texture without the mess of transferring the soup to a countertop blender, but either will do the trick to create a velvety mouthfeel. Spoon a generous serving into each bowl and top with toasted pepitas for the perfect crunchy garnish. Enjoy this tomato bisque on its own for a light lunch, or pair it with a [veggie sandwich](#) for dunking!

For more easy vegan soups, check out these tasty ideas:

- [Asparagus, Potato, and Butter Bean Soup](#)
- [Creamy Roasted Cauliflower Soup](#)
- [Slow-Cooker Split Pea Soup](#)
- [Sunshine Gazpacho](#)

By Mary Margaret Chappell

- 1 In a medium saucepan combine the first five ingredients (through paprika) and 1½ cups water. Bring to boiling; reduce heat. Cover and simmer 30 minutes.
- 2 Blend soup until smooth using an immersion blender or traditional blender (let soup cool slightly before transferring to blender). Season with black pepper. Top servings with pepitas.