

Roasted Red Pepper Soup with Sambal and Cinnamon

SERVES 4–6 / PREP TIME: 30 MINUTES / COOK TIME: 15 MINUTES

Nothing says autumn like a comforting bowl of warm soup. Get creative with this light, bright, and gorgeous Moroccan spin on red pepper soup. It will add a little spice to cool-weather days.

6 medium red bell peppers
1 tablespoon olive oil, plus more to serve
1 large white onion, diced
6 garlic cloves, minced
½ cup dry white wine
1 teaspoon ground cinnamon
1 tablespoon sambal
1 (14.5-ounce) can crushed tomatoes
1 teaspoon sherry vinegar
1 Not-Chick'n bouillon cube
Kosher salt
Cracked black pepper
1 cup crumbled feta cheese

1. Roast the red bell peppers directly over the fire on a stovetop burner or under the broiler until the skin blackens all over.
2. Place the peppers in a paper bag or covered bowl and let cool for 10 minutes. Peel the blackened skin off the peppers under running water and discard the charred bits. Make a slit down one side of each pepper; pull out and discard the stems, ribs, and seeds. Set the peppers aside.
3. In a large soup pot, heat the olive oil over high heat. Add the onion and cook until they are soft and starting to brown, about 5 minutes.
4. Add the garlic, white wine, cinnamon, and sambal and cook until the mixture is thick and syrupy, about 5 minutes more.
5. Add the tomatoes, roasted red peppers, sherry vinegar, and bouillon cube and stir until the bouillon cube dissolves.
6. Using an immersion blender, carefully blend the soup in the pot until it is as smooth as you like.

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