

Roasted Tomato and Red Pepper Gazpacho

Prep time:

30 minutes

Cooking time:

0 minutes

Yields:

2 people

Ingredients:

4 pounds plum tomatoes, halved
5 large red bell peppers, divided
4 medium-size red onions, divided
1/4 cup extra virgin olive oil
3 cups water, divided
3 tablespoons Sherry wine vinegar
1 teaspoon sriracha or hot sauce of choice
1 English cucumber, fine diced (about 2 cups)
Extra-virgin olive oil

Directions:

Preheat oven to 450°F. Place tomatoes on rimmed baking sheet. Cut 4 peppers into 1-inch pieces; place on another rimmed baking sheet. Cut 3 onions into 1-inch pieces; add to peppers. Drizzle 1/4 cup oil over vegetables, tossing to coat. Sprinkle with salt. Roast vegetables until soft and slightly charred, about 50 minutes, switching positions of pans after 25 minutes. Puree 3/4ths of vegetables with pan juices in processor until smooth. Add 1 cup water; process until very smooth. Transfer mixture to large bowl. Repeat with remaining vegetables and 1 cup water. Cover gazpacho; chill overnight.

Mix remaining 1 cup water, vinegar, and sriracha into gazpacho. Season to taste with salt.

Finely dice remaining bell pepper and onion; mix with cucumber. Pour gazpacho into bowls; top with diced vegetables and chopped parsley

