

Makes 6 servings

- Preheat oven to 375°F (190°C)
- Rimmed baking sheet, lightly oiled
- Blender or food processor

5	small tomatoes	5
2	red bell peppers, cut in half	2
1	onion, quartered	1
12	cloves garlic	12
1 tbsp	olive oil	30 mL
1 tbsp	chopped fresh rosemary or basil	15 mL
3 cups	ready-to-use vegetable broth (gluten-free, if needed or water divided	750 mL
1 tbsp	pure maple syrup (optional)	15 mL
	Sea salt and freshly ground black pepper	15 mL

1. On prepared baking sheet, combine tomatoes, red peppers, onion and garlic in one layer. Drizzle with oil and bake in preheated oven for 40 minutes. Remove onion and garlic, if tender, and continues roasting tomatoes and peppers for another 10 minutes or until skin on peppers is bubbly and black in places and tomatoes are soft and runny. Let cool.
2. In blender, combine half of the roasted tomatoes, red peppers, onion and garlic with ½ cups (375mL) broth. Blend until smooth. Pour into a saucepan. Repeat with the remaining vegetables and broth.
3. Add maple syrup (if using), and salt and pepper to taste. Soup may be transferred to a jar or bowl, tightly covered and refrigerated for up to 2 days before using. To serve, in a saucepan, bring to a boil over high heat. Reduce heat and simmer, stirring constantly, for 1 minute.