

# Roasted Yellow Pepper Soup



6 large yellow peppers  
1 medium size sweet onion (chopped)  
1 cup leeks (white part only)  
¼ cup butter  
3 small potatoes (peeled and cubed)  
5 cups low sodium chicken broth  
½ teaspoon salt  
½ teaspoon pepper  
Fresh parmesan cheese (shredded)

- **1** Halve peppers and broil until skin blisters (about 5-6 minutes). Put in bowl and cover tightly for 15-20 minutes.
- **2** In large saucepan saute onion and leeks in butter until tender. Add potatoes, chicken broth, salt and pepper.
- **3** Peel and discard skin from peppers. Chop the peppers and add to potato mixture. Remove from heat and cool slightly.
- **4** Put in blender in batches and blend until smooth. Return to pan and heat through (do not boil).
- **5** Top with shredded parmesan.