

Sweet Red Pepper Beet Soup

From – *marthastewart.com*

1 Tbsp extra-virgin olive oil
½ cup shallots or onions, chopped
3 red bell peppers, cut into 1/2-inch pieces
1 lb red beets, trimmed, peeled, and cut into 1/2-inch pieces
1 cup water
3 ½ cups chicken stock
2 Tbsp fresh lemon juice
sea salt and freshly ground pepper
4 oz soft goat cheese, crumbled (about 1 cup)
lemon wedges, for serving

- Heat oil in a medium saucepan over medium heat. Add shallots, and cook, stirring occasionally, until shallots are translucent and tender, about 4 minutes.
- Add bell peppers and beets, and stir to coat.
- Add water and chicken stock, and bring to a boil. Cover partially, and reduce heat. Simmer until beets are tender when pierced with a knife, about 1 hour.
- Remove saucepan from heat, and let cool slightly. Stir in lemon juice, and season with salt and pepper.
- Working in batches, puree mixture in a blender until smooth.
- Transfer to a large bowl, and refrigerate until chilled, up to overnight.
- Divide soup evenly among 6 to 8 bowls. Sprinkle each with goat cheese. Season with pepper, and serve with lemon wedges.



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