



# LOON ORGANICS

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## Zuppa per Settembre (September Soup)

1 ½ lbs tomatoes cored and quartered  
1 lb red or orange bell peppers trimmed, quartered and seeded  
1 jalapeno or hot pepper to taste      2 red or yellow onions cut into wedges  
2 cloves garlic quartered lengthwise      1 tsp kosher or sea salt  
ground pepper      1 tsp sweet Hungarian paprika  
1 tsp finely chopped fresh thyme  
6 large fresh basil leaves cut crosswise into fine strips or coarsely chopped  
1/3 cup olive oil      2 cups best quality chicken broth  
¼ cup heavy cream –room temperature  
sourdough croutons

Heat oven to 450.

Place tomatoes, peppers, onions and garlic on a single layer in a large roasting pan. Sprinkle with salt, pepper, thyme, paprika and basil, then drizzle with oil. Toss well to coat evenly.

Roast veggies for 45-60 minutes, stirring every 15 minutes until veggies are completely tender and well browned in places.

Remove from oven and let cool for at least 10-15 minutes. In blender or food processor, work in batches to puree the veggies with the broth until smooth. Transfer the puree to a saucepan and reheat over low heat. Stir in the cream and heat the soup just until warmed but not boiling.

Top each bowl with sourdough croutons.