

# LUPE

RESTAURANTE MEXICANO

## TOMATO AND RED PEPPER SOUP FROM GABY ALMADA

Serves 6

1 tablespoon of olive oil  
6 scallions, minced with white and green parts, separated  
3 cups peeled, seeded, and chopped ripe tomatoes  
2 large red bell peppers, seeded and chopped  
Salt and freshly ground pepper  
3  $\frac{3}{4}$  cups of vegetable or chicken broth  
Pinch of sugar  
4 to 6 tablespoons of yogurt

Heat the olive oil in a large saucepan, add the white part of the scallions and cook for 5 minutes or so. Add the tomatoes and peppers and cook for 5 minutes longer, or until tender.

Season generously. Pour in the stock and bring to a boil.

Lower the heat and simmer for 10 minutes until reduced and slightly thickened. Puree in a food processor or blender. Pour back into saucepan and stir in the green part of the scallions and the sugar. Season to taste and reheat slowly.

Ladle into bowls and garnish with a spoonful of the yogurt. Add a good grind of black pepper to serve.