



Three colors pepper soup

Requirements:

- 1 red, 1 yellow and 1 green pepper
- 1 tbsp olive oil
- 1 chopped onion
- 1 clove garlic, minced
- 1 liter broth of vegetables

1. Three color peppers soup
2. Cut a piece of each pepper into small pieces for garnish.
3. Heat oil in a large pan and fry the onion and garlic briefly.
4. Add the peppers and broth, bring to a boil, then reduce the heat and simmer 10 minutes.
5. Use a blender to finish the soup.
6. Divide among 4 bowls and garnish with diced peppers.