



Roasted Vegetables Soup

Tell the story of the recipe...

Ingredients

How many servings?

- 1 Red Bell Pepper
- 1 Yellow Bell Pepper
- 1 Capsicum
- 3 medium sized Tomatoes
- 1 tbsp Olive Oil
- 2 Cups Whey (left over from home-made cottage cheese)
- Oregano
- Basil
- Salt
- 1 Cup Sweet corn (optional)

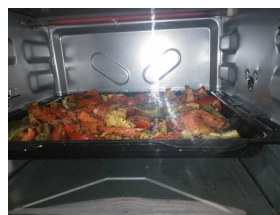
Steps

How long to cook?

- 1 Chop chunks of vegetables of about 1 inch size & keep it in a mixing bowl. Add 1 tbsp Olive oil, salt to taste, 1 tsp oregano & 1 tsp basil. Mix it well & spread it on bake tray.



- 2 Preheat Oven at 200 deg for 15 mins. Now, set bake tray in oven at 200 deg for 25 mins.



- 3 Once vegetables are grilled, let it cool. Grind it till smooth consistency. In a wok, pour it & add whey to it & boil

4 Boiled sweet corn can be added at this time.
Garnish with some basil & oregano and serve
hot. Enjoy!!