

# CopyCat TGI Fridays Fire-Roasted Red Pepper Soup

## Ingredients

3 red bell peppers  
1/4 cup olive oil  
1 carrot, finely chopped  
1 stalk celery, finely chopped  
1 large red onion, finely chopped  
1 can (40 ounce size) tomatoes with juice  
1/2 cup basil leaves, chopped  
2 tablespoons balsamic vinegar  
2 tablespoons sugar  
2 cups heavy cream

## Directions

Roast bell peppers over a gas flame, tending carefully and turning to blacken all sides. When completely roasted, place in heatproof bowl, cover with plastic wrap and let sit for 10 minutes. Remove from bowl and remove skin, seeds and stems.

In a large pot, heat olive oil over medium high heat. Add carrots, celery and red onion. Cook over medium high heat until vegetables are beginning to soften. Add roasted peppers, tomatoes, basil, balsamic vinegar, and sugar. Stir well to combine. Cook until tomatoes are beginning to break down.

Remove from heat and transfer to a food processor fitted with a metal blade. Process until mixture has reached a smooth consistency. Add heavy cream and mix until well combined.

Serve warm.