

Roasted Red Pepper Soup with Sambal and Cinnamon

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7. Season with salt and black pepper to taste.
8. Pour the soup into bowls, drizzle with additional olive oil, and garnish with feta.

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TIP: Use 2 (12-ounce) jars roasted red peppers instead of roasting your own to cut down on the cook time. Just drain and add them to the pot.

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PER SERVING: Calories: 263; Total Fat: 12g; Saturated Fat: 6g; Total Carbs: 26g; Fiber: 6g; Protein: 11g; Sodium: 680mg