



# TOMATO AND BEAN SOUP

## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 4 PORTIONS

<b>250 g</b>	QimiQ Sauce Base
<b>1 tbsp</b>	Butter
<b>1</b>	Onion(s)
<b>60 g</b>	Leek
<b>1 tsp</b>	Tomato paste
<b>1</b>	Garlic clove(s), squeezed
<b>150 ml</b>	Vegetable stock
<b>300 g</b>	Tomatoes, canned
<b>1</b>	Bay leaf
	Thyme
<b>225 g</b>	Kidney beans, tinned and drained
<b>45 g</b>	Streaky bacon, diced
<b>1</b>	Red bell pepper(s), diced
	Pepper

## METHOD

1. Lightly fry the onion and leeks in the butter.
2. Add the tomato paste, garlic, vegetable stock, tomatoes, bay leaves, thyme, sugar and cinnamon and bring to a boil. Blend smooth.
3. Add the beans, bacon and peppers. Stir in the QimiQ Sauce Base, bring back to a boil and season to taste.