

Treasure Barrel

Roasted Red Pepper Ravioli Soup: Cozy Winter Comfort

10 min Prep time	**20 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

For the Soup Base

- [ ] 1 tbsp olive oil
- [ ] 1 large yellow onion, chopped
- [ ] 3 cloves garlic, minced
- [ ] 1 (24 oz) jar roasted red peppers, drained
- [ ] 1 (14.5 oz) can diced tomatoes, undrained
- [ ] 4 cups vegetable broth
- [ ] 1 tsp dried basil
- [ ] 1/2 tsp dried oregano
- [ ] 1/2 tsp salt, or to taste
- [ ] 1/4 tsp black pepper

For Assembly

- [ ] 1 (9 oz) package fresh cheese ravioli
- [ ] 1/2 cup heavy cream (or full-fat coconut cream for vegan)
- [ ] 2 cups fresh spinach
- [ ] Freshly grated Parmesan cheese, for serving (optional)
- [ ] Fresh basil, for serving (optional)

Instructions

1. First, let's build our beautiful flavor base. Place a Dutch oven or large pot over medium heat and add the olive oil. Once it shimmers just a little, add your chopped onion. Let it soften for about 5-7 minutes, stirring occasionally, until it becomes translucent and sweet. There's no need to rush this part; it's a quiet and lovely start. Then, add the minced garlic and cook for just one more minute until you can smell its wonderful fragrance. Be careful not to let it brown, as it can turn bitter. This gentle sauté is the first layer of warmth for our soup.

2. Now it's time to add the heart of our soup. To the pot with the softened onions and garlic, add the drained roasted red peppers, the can of diced tomatoes (with their juices), the vegetable broth, dried basil, oregano, salt, and pepper. Give everything a good stir to combine all those beautiful flavors. Bring the mixture to a gentle simmer and let it cook for about 5 minutes. This little bit of time allows the flavors to meld together before we blend them into that gorgeous, creamy base. Your kitchen should be smelling pretty amazing right about now.

3. This is where the transformation happens. Carefully transfer the hot soup mixture to a blender. If your blender is smaller, you might need to do this in two batches to be safe. Blend on high for 1-2 minutes, or until the soup is completely smooth and velvety. If you have an immersion blender, you can simply use it directly in the pot, which is a lovely, easy option. Once it's perfectly smooth, pour the blended soup back into the pot and place it over medium-low heat. This silky, vibrant liquid is the perfect canvas for our ravioli.

4 Let's finish this beautiful soup. Bring the blended soup to a gentle simmer—not a boil. Slowly stir in the heavy cream. Watch as the color softens into a lovely, warm blush. Next, gently add the fresh ravioli to the pot. Let them cook according to the package directions, which is usually just 3-4 minutes. You'll know they're ready when they puff up and float to the surface. In the final minute of cooking, stir in the fresh spinach. It will wilt almost instantly. Ladle the hot soup into bowls and garnish with a sprinkle of Parmesan and fresh basil, if you like. It's ready to be enjoyed.

Nutrition per serving

420 kcal	15 g	45 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a little bit of heat, feel free to add a pinch of red pepper flakes along with the other dried herbs. It adds a lovely, subtle warmth that plays nicely with the sweetness of the peppers.
- The soup will thicken as it cools, especially once the ravioli has been added. If you're reheating leftovers, you may want to add an extra splash of vegetable broth or water to thin it back out to your desired consistency.
- This recipe is a great way to use up any greens you have wilting in the fridge. Kale or chard would also be wonderful in place of the spinach, though they might need an extra minute or two to soften.