

# Food Babe's Radiant Raw Red Pepper Bisque



Prep Time:	Cook Time:	Total Time:	Serves:
10 mins	0 mins	10 mins	2

<https://foodbabe.com/radiant-raw-red-pepper-bisque>

## Ingredients:

- 2 red bell peppers, chopped
- 1 carrot, chopped
- ½ cup yellow onion, chopped
- ¼ cup raw cashews
- 1 teaspoon garlic clove, minced
- ½ cup vegetable broth (without yeast extract)
- 2 tablespoons red wine vinegar
- 1 teaspoon oregano
- ¼ cup coconut milk
- 1 pinch sea salt, to taste

## Toppings:

- 1 pinch red pepper flakes
- 1 avocado, peeled and sliced

## Instructions:

1. Place all of the ingredients into the blender and blend until smooth.
2. Taste and season with salt - stir or blend again.
3. To serve, place half of the soup in a bowl and top with red pepper flakes and sliced avocado.

## Notes:

- Please use all organic ingredients if possible.