



Roasted Red Pepper & Ricotta Soup

Ingredients:

- 2 1/2 c unsalted chicken stock
- 1 c part-skim ricotta cheese
- 1/2c LaClare Plain Yogurt
- 1/2 tsp freshly ground black pepper
- 1 (16-ounce) jar roasted red bell peppers, rinsed and drained
- 1 garlic clove
- 1 tbsp fresh lemon juice
- 1/2 tsp kosher salt
- 1 tbsp chopped fresh chives

Directions:

1. Combine first 6 ingredients in a blender; process 1 minute or until smooth.
2. Pour mixture into a large saucepan over medium heat
3. Bring to a simmer.
4. Stir in lemon juice and salt.
5. Divide soup among 4 bowls
6. Top evenly with chives, drizzle with additional yogurt.