



Pumped Up Purple Eggplant Soup

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Yield: 4 servings

INGREDIENTS

1 eggplant, sliced skin on
1 small onion, sliced 6
garlic cloves, minced
2 tbsp. olive oil 4 cups
water
2 vegetable bouillon cubes
Sea salt and black pepper



METHOD

- Preheat oven to 400 degrees.
- In a large mixing bowl, toss sliced eggplant and onion with minced garlic, dried thyme and olive oil. Spread out on a baking sheet and roast for 30-40 minutes.
- Transfer roasted veggies to a large blender and add 4 cups warm water and 2 Rapunzel vegetable bouillon cubes. Blend until smooth and transfer to a soup pot.
- Season as needed with sea salt and black pepper.

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