



A delicious and healthy cold soup with the distinct bold, earthy and nutty flavors of Green Harissa.

Yellow Bell Pepper Soup with Yogurt and S'chug

Yield: Large Batch Size

INGREDIENTS	MEASUREMENTS
Yellow Bell Peppers, seeded	10
Red Bell Pepper	1
SupHerb Farms Fusions® S'chug Paste	2 oz
Greek yogurt, plain	5 cups
Cilantro	1 sprig
Salt	To taste
Pepper	To taste

PREPARATION

1. Purée 9 of the 10 yellow bell peppers, SupHerb Farms Fusions® S'chug paste and Greek yogurt in a blender until smooth.
2. Season with coarse salt and chill for 1 hour.
3. Brunoise the remaining yellow and 1 red bell pepper.
4. Check seasoning and adjust if necessary.
5. Garnish with brunoised red and yellow bell peppers, a cilantro sprig and serve.