Roasted Tomato and Poblano Soup

2 1/2 pounds Roma tomatoes

1 clove garlic

2 Tablespoons olive oil

1/2 teaspoon salt

4 poblano chile peppers

2 red bell peppers

1 onion, chopped

32 ounces chicken broth

1 teaspoon oregano

1 teaspoon cumin

Place tomatoes and garlic on a greased, foil lined baking sheet.

Drizzle with 1 T. oil and sprinkle with salt.

Roast 25 minutes at 425.

Cut poblano and bell pepper in half.  Remove seeds and ribs.

Place cut sides down on another foil lined, greased baking sheet.

Roast peppers with tomatoes for 20 minutes.

Gather foil around peppers to steam.  Let stand 15 minutes.

Peel skin off peppers.  Chop.

Heat 1 T. oil in Dutch oven.  Add onion and cook 7 min. until tender.

Add tomatoes, peppers, garlic, broth, oregano and cumin.

Blend with immersion blender.  Simmer 15 minutes.

Serve with queso fresco, pepitas or cilantro.