

### ingredients

3 large ripe tomatoes, each quartered  
4 red peppers, quartered  
1 red onion, sliced  
olive oil to drizzle  
1 veg stock pot or cube  
1 tbsp red pesto  
1 tsp garlic paste

### method

1. Remove the crisper plate, and place tomatoes, peppers and onion into the basket and drizzle with olive oil. Cook for 15 minutes at 180C
2. Put the stock pot/cube in a jug with 800ml of boiling water. Stir in the pesto, garlic paste into the stock. When the vegetables have finished cooking, add your stock to the air fryer basket and cook for another 5 minutes
3. Carefully tip into a blender or bowl and blitz until smooth



Screenshot and keep the recipe

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