

# Creamy Tomato Soup with Grilled Cheese Croutons

**Preparation time:** 20 min

**Difficulty:** Easy

## Ingredients

- Bay leaf: 1
- Brown sugar: 1 tbsp
- Chopped fresh parsley leaves: 1 tbsp, for garnish
- Crushed red pepper flakes: 1/4 tsp
- Garlic, minced: 3 cloves
- Heavy cream: 1/2 cup
- Low-sodium vegetable broth: 3/4 cup
- Olive oil: 2 tbsp
- Onion, diced: 1
- Shredded sharp cheddar cheese: 4 oz
- Unsalted butter, softened: 2 tbsp
- White or wheat bread: 4 slices



## Preparation

**I'm sure many of you have heard of grilled cheese and tomato soup...but how about grilled cheese IN tomato soup? These grilled cheese "croutons" compliment the creamy tomato soup recipe perfectly.**

Instructions:

1. Heat olive oil in a grill pan over medium-high heat. Spread 1/2 tbsp butter over 1 side of each bread slice. Turn the slices over and top 2 slices with cheddar and place remaining 2 slices of bread on top, buttered sides up. Add sandwich to pan and grill until the bread is golden and the cheese is melted, about 2-3 minutes per side. Let cool for 1 minute and cut into 1-inch cubes.
2. Heat olive oil in a large stockpot or Dutch oven over medium heat. Add onion, garlic, red pepper flakes and bay leaf and cook, stirring frequently, until onion is translucent, about 3-5 minutes.
3. Stir in Pomì Crushed Tomatoes with Garlic and mash, using a potato masher, until broken down into smaller pieces. Stir in heavy cream and brown sugar.
4. Bring to a boil; reduce heat and simmer until slightly thickened, about 8-10 minutes. Remove bay leaf.
5. Puree with an immersion blender. Stir in vegetable broth until heated through, about 2 minutes; season with salt and pepper to taste.
6. Serve immediately with grilled cheese croutons, garnished with parsley.

**For this recipe we used:**

Crushed Tomatoes with Garlic 13.8 oz



