

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

For this recipe we used:

Crushed Tomatoes with Garlic 13.8 oz



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 Pomi 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.