



Roasted Tomato Soup with Grilled Cheese Croutons

Makes: 10-12 servings

Prep Time: 20 minutes Cook Time: 1 hour

Total Time: 1 hour & 20 minutes

Roasted Tomato Soup:

- 2 (28-ounce) cans diced tomatoes
- 2 tbsp olive oil
- 1/4 tsp kosher salt
- 1/8 tsp freshly ground black pepper
- 2 tbsp olive oil
- 1 small yellow onion, diced
- 2 medium carrots, peeled and diced
- 2 medium celery stalks, diced
- 1 large garlic clove, minced
- 2 tbsp flour
- 3 cups chicken broth
- 1 dried bay leaf
- 2 tsp sugar
- 1/4 tsp kosher salt
- 1/4 tsp freshly ground black pepper
- 2 tbsp butter
- 2 tbsp chopped fresh basil

Grilled Cheese Croutons:

- 4 slices white bread
- 2 tbsp unsalted butter, softened
- 2 slices cheddar cheese

Preheat oven to 425°F. Cover a baking sheet with aluminum foil and coat with non-stick cooking spray. Strain tomatoes, reserving their juices in a medium bowl. Spread strained tomatoes on prepared baking sheet, drizzle with 2 tbsp olive oil and season with 1/4 tsp salt and 1/8 tsp pepper. Roast in oven for 15 minutes.

While the tomatoes are roasting, in a large soup pot, heat remaining 2 tbsp olive oil over medium-low heat. Add onion, carrots, celery and garlic, cooking until softened, about 8 minutes. Add flour and stir to coat. Over high heat, add the roasted tomatoes, reserved tomato juices, chicken broth, bay leaf, sugar, salt and pepper. Bring to a boil and reduce to a gentle simmer, cover and continue to simmer for 30 minutes.

Remove from heat, discard bay leaf and puree the soup (using a hand held or countertop blender) until smooth. Stir in 2 tbsp butter and chopped basil.

For the croutons, spread butter on both sides of bread slices. Heat a frying pan over medium heat and place 2 slices in the pan. Top each with 1 slice of cheese and place remaining bread slices on the cheese. Cook for 2 minutes, until underside is golden brown, flip and cook 1-2 minutes more. Remove from pan, cooling a few minutes before slicing. Cut into 1-inch squares and sprinkle a small handful on each bowl of soup.