





## Tomato Soup

with Broccoli Grilled Cheese

 20-30min  2 Servings

There are few things better than grilled cheese and tomato soup. Except, maybe, this grilled cheese with a secret layer of roasted crispy broccoli tucked inside. Serve the soup poured right over top of the sandwiches or serve them alongside for dipping. Cook, relax and enjoy!



## What we send

- fresh thyme
- broccoli crowns
- packet vegetable broth concentrate
- large cloves garlic
- yellow onion
- can whole peeled tomatoes

## What you need

- coarse salt
- freshly ground pepper
- olive oil

## Tools

- box grater
- large pot
- large skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 592.0kcal, Fat 33.5g, Proteins 25.5g, Carbs 44.3g



### 1. Roast broccoli

Preheat oven to 425°F. Trim stem from **broccoli** and, starting from the bottom, thinly slice crosswise all the way through the florets; transfer to a rimmed baking sheet. Toss with 2 tablespoons **oil** and ½ teaspoon **salt**. Roast until golden and crispy, 10-15 minutes.



### 4. Build sandwiches

Unwrap **butter** to soften. Grate ⅔ of **cheese** (4 oz) on large holes of box grater. Transfer to a bowl and stir in **broccoli**. Butter 1 side of each slice of **bread** and arrange on a cutting board, buttered-side down. Divide **cheese-broccoli mixture** between 2 slices, then top with **remaining bread**, buttered-side out.



### 2. Sauté vegetables

Trim, halve, and peel **onion**, then coarsely grate on large holes of box grater. Finely chop **garlic**. Heat 1 tablespoon **oil** in a large pot over medium-high. Add onion, garlic and ½ teaspoon **salt**. Cook, stirring often, until tender and golden, 6-8 minutes.



### 5. Cook sandwiches

Heat a large skillet, preferably nonstick, over medium. Add **sandwiches**, working in batches if necessary, and cook, pressing down gently and turning once, until **bread** is golden brown and **cheese** is melted, 2-3 minutes per side.



### 3. Simmer soup

Pick **thyme leaves** from ¼ of sprigs (reserve rest for you own use) and add to pot. Add **tomatoes**, breaking up with a spoon, and cook until slightly reduced, about 5 minutes. Add **vegetable broth packets**, 1¼ cups **water**, ¼ teaspoon **salt**, and several grinds of **pepper**, and bring to a simmer. Cook until slightly reduced, about 10 minutes.



### 6. Blend soup

Transfer **soup** to a blender or food processor (or use a hand blender) and purée until smooth. Reheat soup if necessary. Season to taste, adding a little more water if needed to thin; drizzle with **olive oil** and season with **pepper**. Cut **sandwiches** in triangles, strips, or squares and serve with soup. Enjoy!