



DINNERLY



Tomato Soup with Grilled Cheese Croutons

 20-30min  2 Servings

Remember the security blanket you had as a kid? The one you couldn't sleep without. The one that that made you feel warm and cozy. Well, this tomato soup is that security blanket in a bowl. Not your actual blanket, that would be weird, but we did take the most iconically comforting soup in the history of soup and add grilled cheese croutons. Feeling those warm and fuzzies yet? We've got you cov...

WHAT WE SEND

- can tomato sauce
- garlic
- chives

WHAT YOU NEED

- all-purpose flour ¹
- coarse kosher salt
- freshly ground pepper
- olive oil
- sugar

TOOLS

- medium skillet

ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 810.0kcal, Fat 50.0g, Proteins 10.0g, Carbs 57.0g



1. Prep ingredients

Peel and finely grate **2 large garlic cloves**. Thinly slice **fontina cheese**. Divide cheese between **2 slices of bread**, and top with **remaining bread slices**.



2. Begin soup

Heat **1 tablespoon oil** and **1 pat butter** in a medium pot over medium-high. Add **garlic** and cook until fragrant, but not brown, about 30 seconds. Add **1 tablespoon flour** and whisk constantly for another 30 seconds.



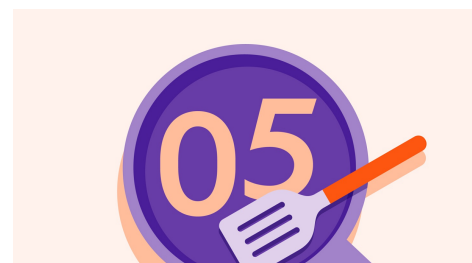
3. Make soup

Stir in **tomato sauce**, **1¼ cups water**, **½ teaspoon salt**, and **1 teaspoon sugar**. Bring to a boil, then simmer over medium-low until slightly thickened and flavors have melded, about 5 minutes. Remove from heat, then stir in **mascarpone**. Season to taste with **salt** and **pepper**. Cover to keep warm.



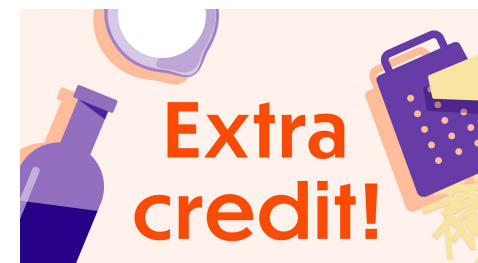
4. Make grilled cheese

Meanwhile, heat **remaining butter** and **2 tablespoons oil** in a medium skillet over medium. When butter has melted, add **sandwiches**, and cook until golden brown, 2-3 minutes. Flip and if skillet seems dry, add **1 tablespoon oil**, swirling pan to make sure bread is coated. Cook until golden brown and cheese has melted, 2-3 minutes more.



5. Make croutons & serve

Cut **1 sandwich** into 1-inch croutons. Halve **remaining sandwich**. Thinly slice (or snip with scissors) **chives**. Serve **tomato soup** with **grilled cheese croutons** and **as much chive** as you'd like sprinkled on top. Serve with **remaining sandwich halves** on the side for dipping. Enjoy!



6. Take to the next level

Crisp up a few bacon strips. Add them to the middle of the sandwiches when assembling in step 1. No regrets.