



More than Food

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Tomato-Basil Bisque

with Grilled Cheese Croutons and Balsamic Greens

There's nothing better than a grilled cheese sandwich dipped in warm tomato-basil bisque—especially when it's homemade! Why not cut to the chase and put your grilled cheese directly in the soup? Total game changer.



35 min



level 1



nut free



veggie



Crushed Tomatoes



Yellow Onion



Garlic



Mixed Greens



Basil



Sour Cream



Shredded Cheddar Cheese



Vegetable Stock Concentrate



Whole Wheat Bread



Balsamic Vinegar

Ingredients

	2 People	4 People
Crushed Tomatoes	28 oz	56 oz
Yellow Onion	1	2
Garlic	2 cloves	4 cloves
Mixed Greens	3 oz	6 oz
Basil	½ oz	1 oz
Sour Cream	1)	2 oz
Shredded Cheddar Cheese	1)	4 oz
Vegetable Stock Concentrate	1	2
Whole Wheat Bread	1) 2) 3)	4 slices
Balsamic Vinegar	½ T	1 T
Butter *	1)	2 T
Sugar *	2 t	4 t
Olive Oil *	1 t	2 t

*Not Included

Allergens

- 1) Milk
- 2) Wheat
- 3) Soy

Tools

Large Pot, Medium Bowl,
Large Pan

Ruler

0 in ¼ in ½ in ¾ in 1 in

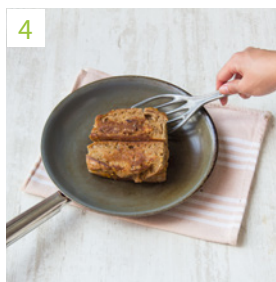
Nutrition per person Calories: 819 cal | Carbs: 90 g | Fat: 44 g | Protein: 25 g | Fiber: 8 g | Sodium: 1785 mg

Make sure to wash and dry produce before prepping or cooking!



1 Take the **butter** out of the fridge to come to room temperature. Halve, peel, and mince the **onion**. Mince or grate the **garlic**. Finely chop the **basil leaves**, reserving a few small leaves for garnish.

2 Heat **1 Tablespoon butter** in a large pot over medium heat. Add the **onion** and **garlic** to the pot and cook, tossing, for 5-6 minutes, until soft and slightly caramelized. Season with **salt** and **pepper**.

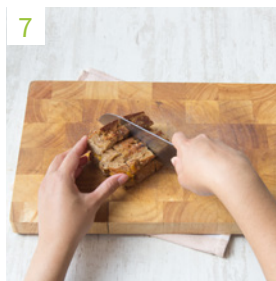


3 **Start the bisque:** add the **crushed tomatoes, stock concentrate, 2 teaspoons sugar**, and **1½ cups water** to the pot. Bring to a boil, then reduce to a simmer for 7-10 minutes. Season with **salt** and **pepper**.

4 **Make the grilled cheese sandwiches:** while the **tomato bisque** simmers, make the **grilled cheese sandwiches**. Divide the **cheese** between two slices of **bread** and top with the remaining two slices of **bread** to form sandwiches. Spread the outsides of both sandwiches with **1 Tablespoon butter**. Heat a large pan over low heat. Add the **sandwiches** to the pan and cook for 3-4 minutes per side, until golden brown and the cheese has melted.



5 **Finish the bisque:** remove the **bisque** from the heat. Stir in the **chopped basil** and **sour cream**. If you have a blender or food processor, transfer the bisque (in batches, if necessary) to the blender and pulse until almost smooth. If you don't have a blender, the bisque will be just as delicious!



6 **Make the balsamic mixed greens:** toss the **mixed greens** in a medium bowl with **½ Tablespoon balsamic** and **a drizzle of olive oil**. Season with **salt** and **pepper**.

7 Cut each **grilled cheese sandwich** into 9 squares. Divide the **tomato bisque** between bowls, then top with the **grilled cheese squares**. Garnish with the **reserved basil leaves** and serve alongside the **balsamic mixed greens**. Enjoy!