



NOV
2016

Tomato Basil Bisque

with Grilled Cheese Croutons and Balsamic Greens

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

 Prep
30 min

 level 1

 veggie



Whole Grain Bread



Tomato Passata



Onion



Garlic



Spring Mix



Basil



Vegetable Broth
Concentrate



Balsamic Vinegar



Cheddar Cheese



Sour Cream

Ingredients

		2 People	4 People
Whole Grain Bread	1)	1 pkg (4 slices)	2 pkg (8 slices)
Tomato Passata		1 pkg	2 pkg
Onion, diced		1 pkg (113 g)	2 pkg (227 g)
Garlic		1 pkg (10 g)	2 pkg (20 g)
Spring Mix		1 pkg (70 g)	2 pkg (140 g)
Basil		1 pkg (7 g)	2 pkg (14 g)
Vegetable Broth Concentrate		1	2
Balsamic Vinegar	2)	½ pkg (1 tbsp)	1 pkg (2 tbsp)
Cheddar Cheese, shredded	3)	1 pkg (113 g)	2 pkg (227 g)
Sour Cream	3)	1 pkg	2 pkg
Butter, at room temperature*	3)	2 tbsp	4 tbsp
Sugar*		2 tsp	4 tsp
Olive or Canola Oil*			

*Not Included

Allergens

- 1) Wheat/Blé
- 2) Sulphites/Sulfites
- 3) Milk/Lait

Tools

Large Pot, Large Pan, Large Bowl, Measuring Cup

Nutrition per person Calories: 694 cal | Fat: 39 g | Protein: 27 g | Carbs: 57 g | Fiber: 9 g | Sodium: 1739 mg

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Ruler

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2



1 Prep: Wash and dry all produce. Mince or grate the **garlic**. Finely chop the **basil leaves**.

2 Start the bisque: Melt **half the butter** in a large pot over medium-high heat. Add the **onion** and **garlic**. Cook, stirring often, until soft and golden-brown, 5-6 min.

4



3 Add the **passata, broth concentrate(s), sugar** and **1 cup water** (double for 4 people.) Bring to a boil, then reduce the heat to medium-low. Simmer for 7-8 min.

4 Make the grilled cheese sandwiches: Meanwhile, divide the **cheese** between slices of **bread** and top with the remaining slices to form sandwiches. Spread the outsides of sandwiches with **remaining butter**. Heat a large pan over medium-low heat. Add the sandwiches to the pan and cook until the outside are golden-brown and the cheese has melted, 2-3 min per side.

5



5 Finish the bisque: Remove the **bisque** from the heat. Stir in the **sour cream**. (**TIP:** If you'd like a smoother soup, transfer the bisque - in batches, if necessary - to a blender and whirl until smooth!)

6 Make the salad: In a large bowl, whisk the **vinegar** with a drizzle of **oil**. Season with **salt** and **pepper**. Toss in the **spring mix**.

7



7 Finish and serve: Cut each **grilled cheese sandwich** into 1-inch cube "croutons." Divide the **tomato bisque** between bowls, then top with the **croutons** and **basil**. Serve alongside the **salad**. Enjoy!

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