



TOMATO BISQUE

with Gruyère Toasts and Balsamic Greens

PREP: 10 MIN
TOTAL: 35 MIN

LEVEL 1

NUT FREE

VEGGIE



HELLO

CHEESY TOASTS

The ultimate dunkable side

INGREDIENTS:

- Yellow Onion
- Garlic
- Crushed Tomatoes
- Veggie Stock Concentrate
- Ciabattas (Contains: Wheat)
- Gruyère Cheese (Contains: Milk)
- Pesto (Contains: Milk)
- Sour Cream (Contains: Milk)
- Spring Mix
- Balsamic Vinegar

FOR 4 PEOPLE:

- 1
- 4 Cloves
- 2 Boxes
- 1
- 4
- 1 Cup
- 2 TBSP
- 4 TBSP
- 6 oz
- 2 TBSP

NUTRITION PER SERVING

561 cal | Fat: 28 g | Sat. Fat: 13 g | Protein: 17 g | Carbs: 65 g | Sugar: 15 g | Sodium: 962 mg | Fiber: 6 g

START STRONG

You really want to chop the onions as finely as possible in this recipe so that they help thicken the soup without being too chunky. Feel free to give them a whirl in a food processor if you have one.



BUST OUT

- Large pot
- Large bowl
- Olive oil (4 tsp)
- Sugar (4 tsp)
- Butter (2 TBSP) (Contains: Milk)
- Baking sheet



1 PREHEAT AND PREP

Wash and dry all produce.

Preheat broiler to high or oven to 500 degrees. Halve, peel, and very finely dice **onion**. Mince or grate **garlic**.

2 MAKE SOUP

Melt **2 TBSP butter** with a drizzle of **olive oil** in a large pot over medium-high heat. Add **onion** and **garlic** and cook until softened, about 5 minutes. Season with **salt** and **pepper**. Add **crushed tomatoes**, **stock concentrate**, and **2½ cups water**. Bring to a boil and let bubble until reduced and thickened, about 10 minutes.

3 MAKE TOASTS

While **soup** cooks, halve **ciabattas** and place cut-side up on a baking sheet. Drizzle with **olive oil** and sprinkle with **Gruyère cheese**. Broil until **cheese** is melted and beginning to turn golden, 3-4 minutes.



4 FINISH SOUP

Remove **soup** from heat and let cool slightly. Stir in **2 TBSP pesto** (we sent more), **sour cream**, and **2-4 tsp sugar** (to taste). Season generously with **salt** and **pepper**.

5 TOSS SALAD

Toss **spring mix** in a large bowl with **2 TBSP balsamic vinegar** and a large drizzle of **olive oil**. Season with **salt** and **pepper**.

6 SERVE

Cut **ciabatta toasts** into quarters. Divide **soup** between bowls and serve with **salad** on the side and **toasts** for dipping.

ICONIC!

Soup's up! Kids (and kids at heart) will slurp it down.

