

Roasted Tomato Basil Soup With Grilled Cheese Croutons

Recipe By *Sina Mizrahi*



Cooking and Prep:  45
m

Serves:  4

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Nine Days

Diet: Vegetarian, Pescetarian

Source: Relish by Binah

Magazine

Tomato soup and grilled cheese are a classic pair, but cutting the sandwich into croutons gives it a fresh twist. You'll want to serve the "croutons" just before eating so they don't get too soggy in the soup. And best of all, this recipe is so simple and easy, you'll have dinner ready in no time.

Ingredients (11)

Tomato soup

- 6 large tomatoes, halved
- 1 large onion
- 2-3 cloves garlic, peeled
- 2 tablespoons **Bartenura Olive Oil**
- 1 quart vegetable stock

- salt
 - pepper
 - 1-2 basil leaves, thinly sliced into ribbons
-

Croutons

- 4 slices rye bread
 - 4 slices American cheese
 - 2 tablespoons butter
-

Start Cooking

For the Soup

1. Preheat oven to 425 degrees Fahrenheit.
2. Place the tomatoes, onions, and garlic on a large rimmed baking sheet. Drizzle with olive oil and sprinkle with salt and pepper.
3. Roast at 450 degrees Fahrenheit for 15–20 minutes or until slightly charred. Remove from oven and transfer the mixture to a soup pot.
4. Add the stock and bring to a boil. Season with salt and pepper, then cook for four to five minutes. Remove from heat and purée the soup using an immersion blender.

For the Croutons

1. To prepare the croutons, layer the American cheese between two slices of rye bread.
2. Heat a skillet over a medium-high flame. Melt the butter, add one sandwich to the pan, and fry on both sides until brown and the cheese is melted.
3. Transfer to a plate to cool slightly. Using a sharp, serrated knife, cut into one-inch cubes.
4. To serve, ladle the soup into a bowl and top with croutons and ribbons of basil. Serve immediately.