

# Homemade Tomato Soup

## What's Inside:



2  
CIABATTA  
ROLLS



1  
GRANNY  
SMITH APPLE



4 OZ  
ARTISAN TRIPLE  
CHEDDAR  
CHEESE BLEND



1 PACKET  
VEGETABLE  
BROTH  
CONCENTRATE



4 OZ.  
TOMATO PASTE



2 TBSP  
TOMATO BASIL  
PARMESAN  
SEASONING

## What You'll Need:

Salt  
Sugar  
Olive oil  
Saucepan  
Whisk  
Sheet pan  
Aluminum foil

## Recommended Preparation:



### 1 Make Soup

Preheat oven to 400°F. Heat 2 cups water in saucepan over medium heat. Add vegetable broth concentrate; stir until dissolved. Whisk in tomato paste, tomato basil parmesan seasoning blend, 1/2 teaspoon salt and 1/2 teaspoon sugar until paste is dissolved. Simmer soup, stirring occasionally, while you make the grilled cheese sandwiches.



### 2 Prepare Ciabatta and Apple Slices

Place ciabatta slices on foil-lined sheet pan. Drizzle with 2 teaspoons olive oil. Toast in oven 6 minutes. While roll is toasting, wash apple and cut sides off core into four pieces. Cut pieces into 1/4-inch slices.



### 3 Make Grilled Cheese

Once ciabatta is toasted, remove from oven and preheat broiler to low. Layer each ciabatta slice with apple slices (you will have apple left over). Top each with even amount of artisan triple cheddar cheese blend. Return to oven and broil 3 to 4 minutes or until cheese is melted and bubbly.



### 4 It's Mealttime!

Divide soup between 2 bowls. Serve with open-faced apple cheddar grilled cheese sandwiches.



*Using deeply flavored tomato paste, instead of fresh tomatoes, allows you to make a tomato soup without any special equipment, such as an immersion blender.*