

# MARLEY SPOON



## Creamy Tomato Soup

with Broccoli Grilled Cheese



40-50min



2 Servings

There are few things better than grilled cheese and tomato soup. Cozy? Check. Filling? Double check. This version really shines thanks to the secret layer of roasted crispy broccoli we've tucked inside the crispy, melty grilled cheese. Serve the soup poured right over top of the sandwiches, or serve them alongside for dipping!



## What we send

- 1 yellow onion
- garlic
- ¼ oz fresh thyme
- ½ lb broccoli
- 14½ oz can whole peeled tomatoes
- 1 pkt vegetable broth concentrate
- 3 oz mascarpone <sup>1</sup>
- 2 (2 oz) shredded cheddar-jack blend <sup>1</sup>
- 2 ciabatta rolls <sup>2,3</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- sugar
- unsalted butter <sup>1</sup>

## Tools

- rimmed baking sheet
- large saucepan
- immersion blender
- large skillet
- medium heavy skillet

## Allergens

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1070kcal, Fat 79g, Carbs 73g, Protein 29g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the lower third. Finely chop **onion** and **1½ teaspoons garlic**, keeping separate. Pick **1 tablespoon thyme leaves** from stems. Trim stem from **broccoli** and, starting from the bottom, thinly slice crosswise all the way through florets. Toss **broccoli** with **2 tablespoons oil** and **½ teaspoon salt** on a rimmed baking sheet.



### 4. Build sandwiches

In a medium bowl, combine **broccoli** and **cheese**.

In a large heavy skillet, melt **1 tablespoon butter** over medium heat until foaming. Add **rolls**, cut side down, and cook, swirling occasionally, until light golden-brown, 1–2 minutes.



### 2. Cook broccoli, start soup

Roast **broccoli** until golden and crispy, 15–20 minutes. Set aside to cool slightly.

Meanwhile, heat **2 tablespoons oil** in a large saucepan over medium-high. Add **onions** and **a pinch of salt**. Reduce heat to medium and cook, stirring often, until tender and golden, 6–8 minutes. Add **garlic** and **thyme**; cook until fragrant, about 1 minute.



### 5. Cook sandwiches

Transfer **rolls** to work surface, toasted side up. Divide **broccoli mixture** between rolls. Close **sandwiches**.

Heat **1 tablespoon butter** in same skillet until foaming. Place **sandwiches** in skillet, then place a medium heavy skillet on top of sandwiches to press down. Cook until golden brown on the bottom, rotating sandwiches occasionally for even browning, 4–6 minutes.



### 3. Simmer soup

Add **tomatoes**, **broth packet**, **¾ cup water**, **½ teaspoon salt**, and **a few grinds of pepper**. Simmer until slightly reduced, 20–25 minutes, breaking up tomatoes with the back of a spoon. Remove from heat.

Using an immersion blender, blend **soup** until mostly smooth. Stir in **mascarpone** and **1 teaspoon sugar**. Season with **salt** and **pepper**. Keep covered off heat until step 6.






### 6. Finish & serve

Add **1 more tablespoon butter** to skillet and flip **sandwiches**. Continue cooking sandwiches with skillet on top, swirling occasionally until second side is golden-brown and **cheese** is melted, 4–6 minutes. Remove sandwiches from skillet.

Spoon **soup** into bowls and top with **a drizzle of olive oil** and **a few grinds of pepper**. Halve **sandwiches** and serve alongside. Enjoy!

Questions about the recipe? Cooking hotline: 866-228-4513 (Mon - Fri 9AM-9PM)

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