

DINNERLY



Creamy Tomato Soup with Grilled Cheese Croutons



20-30min



2 Servings

Remember the security blanket you had as a kid? The one you couldn't sleep without because it made you feel warm and cozy? Well, this tomato soup is that blanket in a bowl. We're taking the most iconically comforting soup in the history of soups and topping it with grilled cheese croutons. Feeling those warm and fuzzies yet? We've got you covered!

WHAT WE SEND

- 2 ciabatta rolls ^{3,4}
- 2 oz shredded cheddar-jack blend ²
- 8 oz tomato sauce
- ¼ oz granulated garlic
- 3 oz mascarpone ²
- 2 scallions
- ½ lb pkg ready to heat chicken cutlets ^{1,2,4}

WHAT YOU NEED

- olive oil
- butter ²
- all-purpose flour ⁴
- sugar
- kosher salt & ground pepper

TOOLS

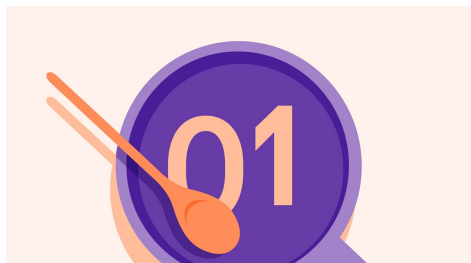
- microplane or grater
- medium pot
- 2 medium skillet

ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 850kcal, Fat 64g, Carbs 58g, Protein 20g



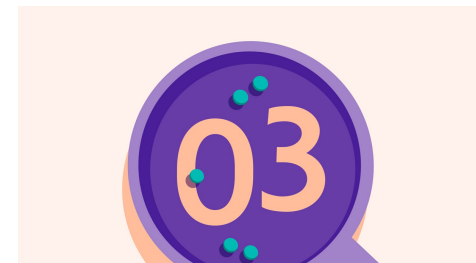
1. Assemble grilled cheese

Split **rolls** and divide **cheese** between the two bottom slices. Place top slices over cheese.



2. Start soup

Heat **1 tablespoon each of oil and butter** in a medium pot over medium-high. Add **1 tablespoon flour and ¼ teaspoon granulated garlic**; cook, whisking constantly, 30 seconds.



3. Finish soup

To pot with **flour**, stir in **tomato sauce, 1¼ cups water, 1 teaspoon sugar, and a generous pinch each of salt and pepper**. Bring to a boil over high, then reduce heat to medium-low; simmer until slightly thickened, about 5 minutes. Remove from heat, then stir in **mascarpone**. Season to taste with **salt and pepper**. Cover to keep warm.



4. Cook grilled cheese

Melt **1 tablespoon each of butter and oil** in a medium skillet over medium heat. Add **cheese sandwiches**; press down with a second heavy skillet. Cook until **cheese** starts to soften and sandwiches are golden-brown on the bottom, about 3 minutes. Flip and cook, pressing down with skillet, until golden-brown on the other side, 3 minutes.



5. Finish & serve

Cut **1 sandwich** into 1-inch **croutons**. Halve **remaining sandwich**. Trim ends from **scallions** and thinly slice.

Serve **creamy tomato soup** with **grilled cheese croutons** and **some of the scallions** sprinkled over top. Serve **remaining sandwich halves** on the side for dipping. Enjoy!



6. Did you know?

Ordering Dinnerly is not only more convenient, but it also reduces your carbon footprint. A study from the University of Michigan found that cooking with meal kits (including packaging) generates a much lower carbon footprint than purchasing the same ingredients at the grocery store. Considering every step in the process, average greenhouse gas emissions are ⅓ lower when cooking with meal kits.