

DINNERLY



Roasted Tomato Soup with Crispy Bacon & Garlic Toasts



35min



2 Servings

With a little sautéing, a little chopping, a pinch of this and that, and lots of crispy bread and bacon, you've got yourself a soup so delicious you'll tear up at the last spoonful. Who knows, maybe you'll even break your "no licking the plate clean" rule. Don't worry—we won't tell. We've got you covered!

WHAT WE SEND

- 14½ oz whole peeled tomatoes
- 2 (1 oz) sour cream ¹
- ¼ oz fresh parsley
- 4 oz pkg thick-cut bacon
- 1 yellow onion
- 2 Portuguese rolls ²
- 1 pkt chicken broth concentrate

WHAT YOU NEED

- olive oil
- garlic
- kosher salt & ground pepper
- sugar

TOOLS

- small baking dish
- microplane or grater
- small Dutch oven or heavy-bottomed pot
- rimmed baking sheet
- immersion blender, food processor, or blender

ALLERGENS

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

NUTRITION PER SERVING

Calories 790kcal, Fat 55g, Carbs 42g, Protein 28g

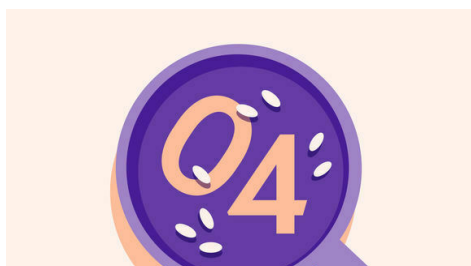


1. Broil tomatoes

Preheat broiler with a rack in the upper third.

In a small baking dish, mix to combine **tomatoes** and **2 tablespoons oil**; broil on upper oven rack until bubbling and charred in spots, 15–20 minutes.

In a small bowl, stir to combine **all of the sour cream** and **1½ tablespoons water**; set aside until step 5.



4. Build soup

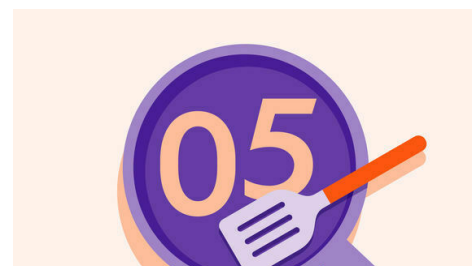
While **bread** toasts, heat **1 tablespoon oil** in same pot over medium-high. Add **onions** and cook, stirring occasionally, until softened, 7–9 minutes. Add **tomatoes**, **1¼ cups water**, **broth concentrate**, and **parsley stems**. Bring to a boil, then reduce heat to medium-low; simmer until slightly thickened, about 5 minutes. Add **1 teaspoon sugar** and **½ teaspoon salt**.



2. Prep ingredients

While **tomatoes** broil, pick **parsley leaves** from stems; thinly slice stems. Cut **bacon** crosswise into ½-inch strips. Halve and coarsely chop **onion**. Finely grate **1 teaspoon garlic**. Cut **bread** crosswise into ½-inch slices.

Heat **1 tablespoon oil** in a small Dutch oven or heavy-bottomed pot over medium. Add **bacon**; cook, stirring, until browned and crisp, 5–10 minutes.



5. Finish & serve

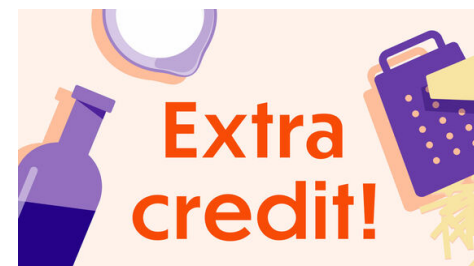
Transfer **soup** and **half of the sour cream mixture** to a blender or food processor (or use a hand blender); purée until smooth. Season to taste with **salt** and **pepper**.

Serve **roasted tomato soup** topped with **remaining sour cream**; partially stir to marble. Sprinkle **bacon** over top. Garnish with **parsley leaves** and serve with **garlic toasts** for dipping. Enjoy!



3. Toast bread

Transfer **bacon** to a paper towel-lined plate; carefully pour **bacon fat** into a medium bowl. Stir in **grated garlic**. Add **bread** and toss to coat; season with **a pinch each of salt and pepper**. Transfer to a rimmed baking sheet and spread into an even layer. Broil on upper oven rack until lightly toasted, 2–3 minutes (watch closely as broilers vary).



6. Make cheesy croutons!

Nothing beats a tomato soup than a tomato soup with grilled cheese. Once the bread slices are toasted, top with grated cheddar cheese. Broil until cheese is melted, 1 minute more (watch closely).