

# DINNERLY



## Creamy Tomato Soup & Readymade Chicken Cutlet

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, with a side of ready to heat chicken cutlet. Feeling those warm and fuzzies yet? We've got you covered!

## WHAT WE SEND

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

## WHAT YOU NEED

- olive oil
- butter <sup>2</sup>
- all-purpose flour <sup>4</sup>
- 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 1120kcal, Fat 80g, Carbs 75g, Protein 37g



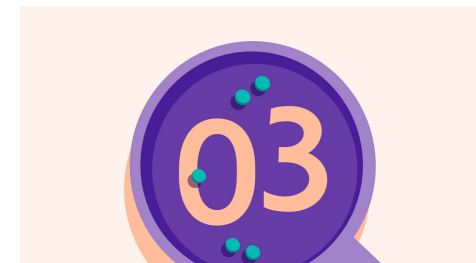
### 1. Assemble grilled cheese

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.



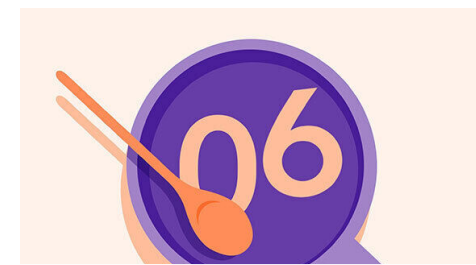
### 4. CHICKEN CUTLET VARIATION

Heat **2 tablespoons oil** in a medium skillet over medium-high until shimmering. Add **chicken cutlets**; cook until golden brown, crispy, and warmed through, 2–4 minutes per side. Transfer to a paper towel-lined plate. Lightly season with **salt and pepper**.



### 5. Cook grilled cheese

Melt **1 tablespoon each of butter and oil** in same 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.



### 6. 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 **chicken cutlets** and **remaining sandwich halves** on the side for dipping. Enjoy!