



## Tomato Soup

with Broccoli Grilled Cheese



20-30min



2 Servings

There are few things better than grilled cheese and tomato soup. Except, maybe, this grilled cheese with a secret layer of roasted crispy broccoli tucked inside. Serve the soup poured right over top of the sandwiches or serve them alongside for dipping. Cook, relax and enjoy!



## What we send

- fresh thyme
- broccoli crowns
- packet vegetable broth concentrate
- garlic
- yellow onion
- can whole peeled tomatoes

## What you need

- coarse salt
- freshly ground pepper
- olive oil

## Tools

- box grater
- large pot
- large skillet
- rimmed baking sheet

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 592kcal, Fat 33g, Carbs 44g, Protein 25g



### 1. Roast broccoli

Preheat oven to 425°F. Trim stem from **broccoli** and, starting from the bottom, thinly slice crosswise all the way through the florets; transfer to a rimmed baking sheet. Toss with 2 tablespoons **oil** and ½ teaspoon **salt**. Roast until golden and crispy, 10-15 minutes.



### 4. Build sandwiches

Unwrap **butter** to soften. Grate  $\frac{2}{3}$  of **cheese** (4 oz) on large holes of box grater. Transfer to a bowl and stir in **broccoli**. Butter 1 side of each slice of **bread** and arrange on a cutting board, buttered-side down. Divide **cheese-broccoli mixture** between 2 slices, then top with **remaining bread**, buttered-side out.



### 2. Sauté vegetables

Trim, halve, and peel **onion**, then coarsely grate on large holes of box grater. Finely chop **garlic**. Heat 1 tablespoon **oil** in a large pot over medium-high. Add onion, garlic and ½ teaspoon **salt**. Cook, stirring often, until tender and golden, 6-8 minutes.



### 5. Cook sandwiches

Heat a large skillet, preferably nonstick, over medium. Add **sandwiches**, working in batches if necessary, and cook, pressing down gently and turning once, until **bread** is golden brown and **cheese** is melted, 2-3 minutes per side.



### 3. Simmer soup

Pick **thyme leaves** from  $\frac{1}{4}$  of sprigs (reserve rest for you own use) and add to pot. Add **tomatoes**, breaking up with a spoon, and cook until slightly reduced, about 5 minutes. Add **vegetable broth packets**,  $1\frac{1}{4}$  cups **water**,  $\frac{1}{4}$  teaspoon **salt**, and several grinds of **pepper**, and bring to a simmer. Cook until slightly reduced, about 10 minutes.



### 6. Blend soup

Transfer **soup** to a blender or food processor (or use a hand blender) and purée until smooth. Reheat soup if necessary. Season to taste, adding a little more water if needed to thin; drizzle with **olive oil** and season with **pepper**. Cut **sandwiches** in triangles, strips, or squares and serve with soup. Enjoy!