

SLOW ROASTED TOMATO SOUP WITH TINY GRILLED CHEESE

This classic combo goes to a new level with sweet and savory slow roasted tomatoes puréed into a rich soup. Then, it's topped off with maybe the best croutons there are; tiny grilled cheese! This simple, yet elegant recipe makes a nutritious, lycopene-rich dish and a fun winter cooking project to share with others.

vegetarian

total prep time: 2.5 hours servings: 3

Ingredients

Soup

9 medium tomatoes, on the vine preferred

1 tbs. + 1 tsp. olive oil

1/2 tsp. black pepper

1/2 tsp. kosher salt

1/2 tsp. red wine vinegar

Grilled cheese

6 small slices whole grain bread

3 oz. cheddar cheese, sliced or shredded

Pan spray



Directions

- Heat oven to 325°F (163°C).
- Slice tomatoes in half crosswise and place cut side up on a greased baking sheet. Season with 1 tbs. of the olive oil and the salt and pepper.
- Slow cook in the oven for 2 hours, until tomatoes are shrunken, a little shriveled and very fragrant. Let cool enough to handle.
- Peel off tomato skin and remove the cores. Place the pulp in a large bowl or container with high sides.
- Add the remaining 1 tsp. olive oil and the red wine vinegar. Use a hand/stick blender to purée until very smooth. This can also be done in a blender. The longer it is puréed, the more light in color it will become as air is incorporated. Taste and adjust seasoning if needed.
- Heat a large skillet on medium heat. When hot, spray with pan spray. Place 3 slices of bread in the pan and top each with 1 oz. of cheddar cheese. Top each with another slice of bread. Cook until golden on the bottom, then flip and repeat. Continue cooking until bread is well toasted and cheese is melty.
- Cut grilled cheese into 1/2" squares and use to top the tomato soup.