

Gourmet Grilled Cheese with Tomato Basil Soup

Indulge in a luxurious twist on the classic grilled cheese sandwich paired with a rich and flavorful tomato basil soup. This dish combines gooey cheese with crispy bread, perfect for a comforting meal.



Soup

20 min

Total time

medium

Difficulty

550

kcal / serving

Ingredients

- 2 slices of sourdough bread
- 2 slices of aged cheddar cheese
- 1 tablespoon of unsalted butter
- 1 cup of canned crushed tomatoes
- 1/4 cup of fresh basil leaves
- 1/2 teaspoon of garlic powder
- Salt and pepper to taste
- 1/2 cup of vegetable broth

Steps

- 1 In a small saucepan, combine crushed tomatoes, garlic powder, and vegetable broth. Heat over medium heat until simmering.
- 2 Stir in fresh basil, salt, and pepper. Simmer for 5 minutes, then remove from heat.
- 3 Meanwhile, heat a skillet over medium heat. Spread butter on one side of each slice of bread.
- 4 Place one slice of bread, butter side down, in the skillet and layer with cheddar cheese.
- 5 Top with the second slice of bread, butter side up. Grill for 3-4 minutes until golden brown.
- 6 Carefully flip the sandwich and grill the other side for another 3-4 minutes until the cheese is melted and the bread is crispy.
- 7 Serve the grilled cheese with the warm tomato basil soup on the side.