



Noreen's Kitchen

Tomato & Grilled Cheese Soup

Ingredients

1, 28 ounce can crushed tomatoes
2, 14 ounce cans diced tomatoes
2, 14 ounce cans stewed tomatoes
1 medium onion, diced
4 cloves garlic, chopped
1 tablespoon Italian Seasoning
1 tablespoon dried basil
2 tablespoons olive oil
1 to 2 cups water
1 cup heavy cream or half and half
2 teaspoons salt
1 teaspoon cracked black pepper.

Optional for baked cheese topping

Sliced Italian bread, toasted
Sliced mozzarella cheese
Sliced provolone cheese

Step by Step Instructions

Pre-heat oven to 350 degrees

Place bread on a baking sheet and toast until browned on both sides. Remove from oven and set aside.

Place olive oil in a heavy bottomed stock pot over medium heat.

Sautee onions and garlic along with seasonings until vegetables are tender and somewhat translucent.

Add all the tomatoes to the pot and stir well.

Add 1 to 2 cups of water in order to rinse out the cans and stir well.

Allow soup to simmer for 20 minutes.

Turn off heat and stir in cream.

Taste for seasoning, adding salt and pepper to taste.

Prepare oven safe soup mugs or bowls by placing one slice of the toasted bread in the bottom.

Ladle over soup to almost fill the dish.

Top with another slice of the toasted bread.

Top the bread with one slice of each of the cheeses.

Place the soup mugs or bowls on a baking sheet.

Bake for 5 minutes or until the cheese is melted, brown and bubbly.

Remove from oven and allow to cool for 5 minutes before serving.

Make sure to inform your guests that the bowls will be hot.

Enjoy!