

Tomato Basil Soup & Grilled Cheese Sandwiches

Chef Di: Wednesday 1-3

Class # 7



SKILLS LEARNED

Knife skills
Making measurements

EQUIPMENT

Cutting board
Knife
Peeler
Measuring spoons
Knife for spreading
Soup pot
Sauté pan or flat iron grill (to cook grilled cheese)

INGREDIENTS

Soup

1/2 medium onion, diced
1-2 Tablespoons olive oil
2 Tablespoons tomato paste
2- 15 ounce cans stewed tomatoes (I use San Marzano Tomatoes- TJs has)
1 1/2 cups chicken stock
1 Tablespoons flat-leaf parsley, minced
1 Tablespoons fresh basil, minced
Salt and pepper to taste
1 Tablespoon, balsamic vinegar
3 Tablespoons basil, minced (for garnish)

Grilled Cheese Sandwiches

12 slices bread (White or sourdough)
4 Tablespoons mayonnaise
4 shredded cheese or 4 slices cheese (we used Colby jack and provolone)

INSTRUCTIONS

Soup

Turn on stove to heat soup pot. Once hot add oil, allow oil to heat up

1. add onion
2. Stir until translucent, about 4 minutes.
3. Add tomato paste, tomatoes, and stock stir thoroughly making sure nothing sticks to bottom.
4. Add salt & pepper as desired, basil and parsley, bring to a boil and then reduce to simmer for 15-20 minutes.
5. Stir in vinegar and use an immersion blender or blender to make smooth
6. Garnish with basil and grilled cheese croutons and served immediately

Grilled Cheese Sandwiches

Turn on sauté pan to medium heat.

- 1.
2. Spread ~1T mayonnaise on one side of bread and place into pan. Repeat for other 3 slices.
3. Place 1 slice of cheese on each piece of bread.
4. Spread ~1T mayonnaise on another piece of bread and place mayo-side up onto cheese.
5. After about 3 minutes check to see if it is read to flip. Flip sandwich over when ready and cook other side.
6. Once finished remove from pan and allow to cool for 3-5 minutes.
7. Once cool enough hand cut sandwich into 1/4 pieces
8. Serve with soup and enjoy!