

Grilled Cheese & Tomato Soup



Skill Level: EASY

Ingredients-Serves 4

1 quart	GinoTheSoupMan Totally Tomato Soup
8 slices	Sourdough, or other sturdy bread
8 slices	Sharp Cheddar or mixed favorite cheeses
3 Tbls	Butter
8 slices	Tomato
To Taste	Black Pepper
Optional	Parmesan Cheese, shredded

INSTRUCTIONS:

Heat Soup as directed on package.
Preheat skillet over low heat. Spread butter over one side of each piece of bread and place butter side down in the skillet. Top with cheddar cheese and tomato slices, black pepper to taste and remaining slice of bread, butter side out. Grill until golden, about 4-5 minutes. Flip and grill the other side until golden. If the cheese is taking too long to melt, cover skillet with a lid.

OPTIONAL: Just before serving, sprinkle the outside of sandwich with Parmesan Cheese, and grill an additional minute, or until crispy.

Slice sandwiches in half, Pour hot soup into bowls, and serve!

NOTE: Easily make this a vegan meal! Substitute your favorite vegan cheese, and grill in coconut oil or vegan butter!



For more recipes, visit ginothesoupman.com

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