

# A Sutherland Belle

## Roasted Tomato Soup with Parmesan Grilled Cheese Croutons

### INGREDIENTS

#### *For the Soup*

- 4-5 pounds vine-ripened or Roma tomatoes (10-12 tomatoes), cut in half or quarters depending on size
- 2 large garlic bulbs, tops cut off
- 2 medium-large onions, cut in half and then quartered (8 pieces per onion)
- 4 tablespoons olive oil (or more depending on coverage)
- 2 tablespoons balsamic vinegar
- Freshly ground salt and pepper
- 2 teaspoons smoked paprika
- 1 cup vegetable or chicken stock
- 1 cup packed basil leaves
- 2 tablespoons fresh oregano
- ½ cup heavy whipping cream
- 2 tablespoons butter
- Freshly ground salt and pepper, to taste
- ¼ cup freshly grated parmesan cheese (optional for a tangier flavor)

#### *For the Croutons*

- 8 cups of cubed bread (about 8 slices)
- ¼ cup melted salted butter
- ½ cup grated parmesan cheese, divided
- 2 teaspoons Italian seasoning
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ½ teaspoon black pepper

### INSTRUCTIONS

#### *For the Soup*

1. Preheat oven to 400 degrees F. Line a large baking sheet with parchment paper. Place tomatoes, onion, and garlic bulbs on the baking sheet and drizzle with olive oil and balsamic vinegar. Generously season with salt and pepper; add smoked paprika. Roast in the oven for 40-45 minutes.
2. Once tomatoes and garlic are done roasting, allow them to cool for 10 minutes. Remove garlic from the pan. Add tomatoes, onion, and juices to a high-powered or hand-help

immersion blender. Squeeze garlic from the bulb, and add to the tomatoes along with basil, oregano, and stock. Blend until smooth (this takes several minutes).

3. After blending, transfer back to the pot, turn to medium-low heat. Add heavy whipping cream, butter, (parmesan cheese if using), and salt and pepper to taste. Allow tomato soup to simmer for 10 minutes before serving. Serve with grilled cheese croutons, fresh basil, and additional parmesan cheese.

#### *For the Croutons*

1. Reduce oven to 350 degrees F. Line a medium baking sheet with parchment paper.
2. Cut bread into  $\frac{3}{4}$ " cubes and place in a large bowl (or freezer bag).
3. Pour the melted butter evenly over the bread cubes and toss very well with your hands until the bread is coated on all sides.
4. Toss with seasonings and half of cheese until the seasonings adhere to the bread.
5. Sprinkle the remaining parmesan onto the baking sheet. Add croutons and lightly push into the parmesan.
6. Bake for 8-10 minutes and stir. Bake an additional 2-6 minutes or until crisp and lightly golden. Store in an airtight container for up to a week.