



**Delicious
Recipes**

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Hearty Fire Roasted Tomato Soup

INGREDIENTS

2 tablespoons olive oil
1 yellow onion, diced
3 cloves garlic, minced
1 ½ cups sliced baby potatoes
Salt and pepper to taste
2 tablespoons tomato paste
2 ½ teaspoons Italian seasoning
3-4 leaves fresh basil
2 (14 oz) cans fire roasted tomatoes
2 (14 oz) cans white beans, drained

32 oz vegetable broth
¾ cup heavy cream
½ cup grated parmesan cheese

Grilled Cheese:

2 slices sourdough bread
¼ cup shredded cheddar cheese
2 tbsp grated parmesan cheese
2 tbsp butter

DIRECTIONS

1. In a large dutch oven, heat olive oil over medium heat and add onion and potato. Cook for 3-4 minutes, then add garlic and continue cooking until potatoes are tender.
2. Add tomato paste, Italian seasoning, and salt and pepper continue cooking for another 5 minutes, stirring often.
3. Pour in tomatoes with juices, beans, and broth and bring heat down to low. Simmer for 20 minutes.
4. Meanwhile, prepare your grilled cheese by filling sourdough slices with cheeses and buttering both sides of the bread.
5. Heat a cast iron skillet on medium. Add remaining butter and toast your grilled cheese until golden brown, about four minutes. Flip and repeat. Once ready, set aside.
6. Once simmered, Stir in heavy cream and parmesan until fully combined.
7. Serve into bowls. Garnish with additional fresh basil and serve with toasted bread.