



Kids Lunch Box – Grilled Cheese & Tomato Soup

Ingredients

- 3 oz Mayo
- 1 oz Butter, unsalted
- 8 oz Diced Tomato & Tomato Sauce
- 4 oz Chicken Stock
- 1 ea Bay Leaf
- 2 tsp Sugar, Thyme and Oregano
- 2 oz Heavy Cream
- 2 ea Pullman Loaf
- 2 ea American Cheese
- 2 oz Grated Parmesan
- ½ ea Yellow Onion

At Home Ingredients

To taste Kosher Salt (for chicken & pasta water)

To taste Fresh Ground Black Pepper (for chicken & pasta water)

Kitchen Tools Needed

- Medium Saute Pan (nonstick if available)
- Rubber Spatula / Flat Spoon
- Medium stock pot with lid
- Blender (if you have one)

Prepare to Cook

When you receive your meal prep box, remove all items and organize on the work surface. If not cooking immediately, place perishable items in the refrigerator. All other ingredients can be left out in dark dry storage till ready to cook.

When ready to cook, get your *Mise en Place* (French for 'things in place') organized on your work surface. Grab all kitchen tools and get ready to cook. BEFORE STARTING, read through each step carefully to have a game plan of how you will be cooking.

Step 1. Cut Onion and Prepare Soup

Heat 2 tbl of butter in a medium pot over medium heat. Small dice onion and cook, stirring often, until softened and lightly browned around the edges, 8–10 minutes. Season with salt and pepper. Add tomato sauce and diced tomato and stock. Bring to simmer and add bay leaf and sugar and herbs. Season with salt and pepper and cook until flavors are melded 25 to 30 minutes. Remove from heat and stir in cream. Remove bay leaf and let cool slightly. Working in batches, purée in a blender until smooth or leave chunky for a more rustic style.

Step 2. Cooking Grilled Sandwich

Heat a dry skillet over medium heat. Dividing evenly, spread mayo over bread slices. Top non-mayo sides with parmesan and American cheese (only half of the amount of parmesan is used for sandwich, remaining cheese can be garnished for soup) evenly. Top with remaining bread, mayo side up and cook, turning once, until bread is golden brown and cheese is melted, about 3 minutes per side.

Step 3. Plating

Cut sandwiches into quarters and serve alongside hot soup for dipping. garnish soup with remaining parmesan cheese.