



# Tomato Basil Soup

## with Baked Cheese Crisps

Featured Greenhouse Ingredients:  
Tomatoes, Basil, Garlic, Parsley

 30 minutes



### Savor the Comfort of Tomato Basil Soup with Baked Cheese Crisps!

Immerse yourself in the heartwarming embrace of our Homemade Tomato Basil Soup—a velvety blend of ripe, sun-kissed tomatoes and fragrant basil, simmered to perfection. Each spoonful is a rich symphony of flavors, crafted with love and a touch of culinary magic. But the enchantment doesn't stop there. We crown our soup with a decadent topping of Baked Cheese Crisps—golden, crispy shards of cheese that add a delightful crunch and savory burst to each bite. These crispy delights are baked to a crisp perfection, creating a harmonious contrast to the smooth, comforting soup. Indulge in this perfect marriage of creamy and crispy, and let each spoonful transport you to a place of pure comfort. This is not just soup; it's a soul-soothing experience, topped with a little bit of cheesy bliss!



## SOUP INGREDIENTS

- 1 tablespoon extra-virgin olive oil
- 1 medium sweet variety onion (Vidalia works great!)
- 1 ½ tablespoons tomato paste
- 2 cloves garlic, minced
- ¼ teaspoon crushed red pepper
- 3lbs variety of tomatoes, halved (we used Cherry's, Roma, and Celebrity)
- 1 large carrot, diced
- 2 medium sweet potatoes, cubed
- 1 cup low-sodium vegetable broth

## CONT.

- Salt and black pepper
- ½ cup loosely-packed fresh basil leaves
- ½ cup chopped parsley, fresh
- 2 to 3 tablespoons grated Parmesan cheese (or 1 to 2 tablespoons nutritional yeast if vegan/dairy-free)
- 1 ½ teaspoons apple cider vinegar

## CHEESE CRISPS

- Cheese
- Herbs and spices (optional)



## SOUP DIRECTIONS

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1. Heat the olive oil in a large soup pot over medium heat. Add the onion and sauté until softened, about 5 minutes. Stir in the tomato paste, garlic, and crushed red pepper, and cook until fragrant, about 1 minute.
2. Add the tomatoes, vegetable broth, and salt. Cover and simmer over low heat to allow the flavors to meld, about 20 minutes.
3. Add the basil, parmesan, and apple cider vinegar. Puree the soup with an immersion blender or in batches in a blender or food processor until very smooth. (If using a blender, hold a dish towel over the lid and make sure not to cover tightly to allow air to escape from the top).
4. Season with additional salt and pepper to taste.

## CHEESE CRISPS DIRECTIONS

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1. Preheat your oven to 350 degrees Fahrenheit.
2. Line a baking sheet with parchment paper and only parchment paper.
3. Purchase shredded cheese or shred your favorite, or you can cut thin, small slices. (Cheese is salty, so no salt is needed.)
4. Add your favorite herbs or spices to the shredded cheese. You can also add some diced Jalapenos or Red pepper flakes to spice things up.
5. Form 1 tablespoon little lumps of the shredded cheese or squares of the sliced cheese and place onto the parchment, a couple of inches apart. They will spread as they bake.
6. Bake 7-8 minutes or until beginning to brown around the edges and lightly on top.
7. Allow to cool, to finish getting crispy.
8. Devour! They are the perfect topper on Tomato Basil soup or just as a snack!