



Featured Greenhouse Ingredients: Tomatoes, Basil, Garlic, Parsley







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

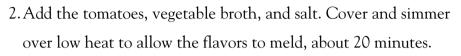
CHEESE CRISPS

- Cheese
- Herbs and spices (optional)



SOUP DIRECTIONS

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.



- 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

- 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!

