



# CHEDDAR TOMATO BASIL SOUP



Smooth tomato soup topped with **Breaded Cheddar Cheese Cubes**, garnished with shredded parmesan cheese and chiffonade basil. Yield: 6 Servings

## Ingredients:

36 Each	<b>Breaded Cheddar Cheese Cubes</b> [#0200120], Prepared According To Package Directions	1-15 oz. Can	Crushed Tomatoes
¼ Cup	Olive Oil	1 Cup	Heavy Cream
1 Tbsp.	Minced Garlic	1 Quart	Chicken Stock
6 Oz.	Diced Onion	1-15 oz. Can	Diced Tomatoes
2 Tbsp.	Butter	To Taste	Salt & Black Pepper
		Garnish	Parmesan Cheese, Grated
		Garnish	Fresh Basil, Chiffonade

## Directions:

1. Heat oil in a large pot on medium heat.
2. Add garlic and onions and sauté for 5 minutes or till onions are translucent.
3. Stir in butter and crushed tomatoes, bring to a boil.
4. Add heavy cream, chicken stock and diced tomatoes and simmer for about 15 minutes or until soup is just about to boil.
5. Reduce heat stir and simmer for another 5 minutes and season with salt and pepper.
6. Ladle soup into a bowl.
7. Top with 6 **Breaded Cheddar Cheese Cubes**.
8. Garnish with parmesan cheese and basil.

