



HOME CHEF

Truffled Grilled Cheese with Tomato Soup

With Swiss and Cheddar on Sourdough



Imagine you're enjoying the very last bite of a grilled cheese sandwich epically enhanced with the heady aroma of truffle oil, when you discover there is still some tomato soup left. Dunk-able basil-spiked soup, just SITTING there. Well, the top minds at Home Chef have a solution—extra grilled cheese! That extra half sandwich per person will carry you though the remaining soup. Our long national nightmare is over—thanks, extra sandwich!

OVERVIEW



TIME TO PREPARE



EASY RECIPE



DAYS BEST COOKED BY

NUTRITION

Calories: 900
Carbohydrates: 72g
Fat: 50g
Protein: 35g
Sodium: 1170mg
per serving

DIETARY



NUT-FREE

DRINK PAIRING

Rich truffles and cheese can stand up well to big, bad (in a good way!) Italian wines, like Barolos and Barbarescos. Both are made from the Nebbiolo grape from the Piedmont region of Italy, where many truffles are found.

INGREDIENTS

1 Green Onions
2 Garlic Cloves
14 oz. Crushed Tomatoes
2 tsp. Sugar
1 ½ tsp. Dried Basil
1 tsp. Minor's Vegetable Base,
Gluten-Free
6 Sourdough Bread
1 Tbsp. Truffle Oil
3 Swiss Cheese Slices
3 Cheddar Cheese Slices
2 oz. Sour Cream

WHAT YOU NEED

Olive Oil
Salt
Pepper

EQUIPMENT

Medium Pot
Medium Pan

DID YOU KNOW?

Before commercial truffle oil was introduced in the 1980s, chefs in Italy and France traditionally made their own by steeping tiny bits of fresh truffles in high-quality olive oil.

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Prepare the Ingredients

Thoroughly rinse produce and pat dry. Trim and thinly slice **green onion**. Mince **garlic**.



Cook the Garlic

Have tomatoes set up (in the next step) at your cooking station to prevent garlic from getting overcooked—adding them quickly will cool the pot down. Heat 1 tsp. **olive oil** to a medium pot over medium heat. Add **garlic** to the pan and cook for 30-45 seconds, or until fragrant.



Add the Tomatoes

Add **canned tomatoes**, **sugar**, **basil**, **vegetable base**, and 1 cup of **warm water** to pot. Bring to a boil, reduce to a simmer, and cook for 8-10 minutes.



Cook the Grilled Cheese

While the soup is cooking, heat 2 tsp. **olive oil** in medium pan over medium heat. Brush one side of **sourdough bread slices** with **truffle oil**. Place a piece each of **Swiss cheese** and **cheddar cheese** between two slices of bread, truffle oiled-sides in. Add sandwiches to pan and cook for 3-4 minutes on each side, or until golden brown and cheese is melted.



Add the Sour Cream

Turn off heat. Slowly stir half of the **sour cream** into the soup (reserving remaining for garnish.) Season with a pinch of **salt and pepper**. Gently stirring in **sour cream** off heat prevents it from separating or “breaking”, and makes for a smooth and enriched sauce.



Plate the Dish

Place equal amounts of **tomato soup** into two soup bowls. Garnish with a dollop of **sour cream** and **green onions**. Cut **grilled cheese sandwiches** in half and stack three halves per serving next to soup.