

**Chunky Tomato Soup**  
Serves 6-8

This chunky tomato soup assembles quickly and is filled with savory, satisfying flavors. And, nothing pairs better with tomato soup than a grilled cheese sandwich! For a complete meal, garnish this soup with grilled cheese “croutons.” Simply cut up a grilled cheese sandwich into bite-sized pieces, and add to each bowl. For extra flair, finish it off with some fresh basil.

**Ingredients:**

2 tablespoons olive oil  
2 tablespoons butter  
1/2 onion, minced in food processor  
2 stalks celery, minced in food processor  
1 can (28 oz) diced tomatoes, undrained  
1-1/2 cups vegetable broth  
2 teaspoons honey  
1/2 teaspoon kosher salt  
1/2 teaspoon dried basil  
1/4 teaspoon dried oregano  
1/4 teaspoon coarsely ground pepper  
1 teaspoon balsamic vinegar

**Garnish:**

fresh basil chiffonade  
grilled cheese “croutons”

**Directions:**

1. In a large soup pot, heat the olive oil and butter. Add the minced onion and celery, and sauté until translucent.
2. Add the tomatoes, broth, honey, and spices and simmer until the flavors have melded together, about 15 minutes.
3. Remove half of the soup, and blend with a high-powered blender until smooth. Add the pureed soup back into the chunky soup.
4. Stir in 1 teaspoon balsamic vinegar.
5. Serve hot with a garnish of grilled cheese sandwich croutons and fresh basil.