



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 through 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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[homechef.com](https://www.homechef.com)



## 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.