Tomato Soup and Baked Mini Grilled Cheese

This recipe was provided by our friends at <u>NatureFresh™ Farms</u> and <u>Produce for Kids</u>.

Ingredients

- 1 medium sweet onion, quartered
- 2 stalks celery, chopped
- 4 NatureFreshTM Farms tomatoes, quartered
- 2 tbsp. tomato paste
- 2 cups low-sodium vegetable broth
- 1 tsp. salt
- ½ tsp. pepper
- ¼ cup chopped fresh basil
- 4 slices whole what bread
- 1 tbsp. unsalted butter
- 2 slices low-fat cheddar cheese

Method

- 1. Combine onion, celery, tomatoes and tomato paste in food processor or blender and blender until smooth.
- 2. Add vegetable mixture, broth, salt and pepper to large pot. Bring to a boil over high heat. Reduce to a simmer and cook, stirring occasionally, 10 min.
- 3. Top each bowl with a sprinkle of basil.
- 4. Preheat oven to 350°F
- 5. Butter one side of each slice of bread. Place two slices, butter-side-down, on parchment-lined baking sheet. Top with cheese and other slice of bread, butter side up.
- 6. Bake 5 minutes, or until browned and cheese is melted