



## Tomato Bisque with Parmesan Croutons

**Prep: 20 minutes**

**Cook: 40 minutes • Serves: 8**

- 3 teaspoons Essential Everyday® unsalted butter
- 2 teaspoons Essential Everyday® extra virgin olive oil
- 1 medium carrot, diced (about 1 cup)
- 1 medium onion, diced (about 1 cup)
- 1 stalk celery, diced (about 1 cup)
- 2 cans (14.5 ounces each) Essential Everyday® peeled, whole, no salt added tomatoes
- 1 can (28 ounces) Essential Everyday® peeled and diced tomatoes
- 1 cup Essential Everyday® low sodium tomato juice
- 1 teaspoon dried thyme
- 1 teaspoon Essential Everyday® granulated sugar
- ¼ teaspoon ground black pepper
- ¼ cup Essential Everyday® half and half
- 8 slices County Market® Grainseed French baguette, cut ¼-inch thick
- 1 tablespoon grated Parmesan cheese
- Fresh thyme leaves for garnish

**1.** In large saucepot, heat 2 teaspoons butter and oil over medium heat. Add carrot, onion and celery, and cook 5 minutes, stirring frequently. Add whole tomatoes, diced tomatoes, tomato juice, thyme, sugar and pepper. Heat to boiling over medium-high heat; reduce heat to a simmer. Partially cover and cook 30 minutes, stirring every 10 minutes to prevent sticking. Stir in half and half, and remove from heat.

**2.** Meanwhile, preheat broiler. Place bread slices on rimmed baking pan. Divide and spread remaining 1 teaspoon butter over bread slices, and sprinkle each with cheese. Broil 3 to 5 minutes or until tops are lightly browned.

**3.** In batches, transfer soup to blender and purée. Transfer puréed soup to large bowl before puréeing next batch.

**4.** To serve, ladle soup into individual soup bowls. Top each with a Parmesan crouton and garnish with thyme leaves.

*Approximate nutritional values per serving:*

*162 Calories, 5g Fat (2g Saturated), 7mg Cholesterol,  
370mg Sodium, 26g Carbohydrates, 4g Fiber, 5g Protein*