

ROASTED RED PEPPER & TOMATO SOUP WITH CHESE TOASTS

Main Course | Preparation Time: 30 minutes | Serves: 4-6 | Difficulty: Medium

A wonderfully hearty tomato soup featuring fine and coarse sea salt.

Ingredients:

- 3lbs ripe tomatoes such as Roma, Early Girl or Heirloom halved
- 3/4 teaspoon Morton Fine Sea Salt
- 4 tablespoons olive oil, plus more for brushing
- 1 medium yellow onion, finely chopped
- 116-ounce jar roasted red bell peppers, drained and roughly chopped
- 2 cups low-sodium chicken broth
- 1/4 cup heavy cream (optional)
- 4 to 6 oz shredded white cheddar
- 8 to 12 slices of baguette; sliced 1/2-inch-thick on the diagonal
- 1/2 teaspoon Morton Coarse Sea Salt
- Preheat the oven to 450F.
- Place the tomatoes, cut side up, on a large rimmed baking sheet, spreading in an even layer.
- Sprinkle with 1/2 teaspoon Morton Fine Sea Salt.



MORTON ®
FINE SEA SALT



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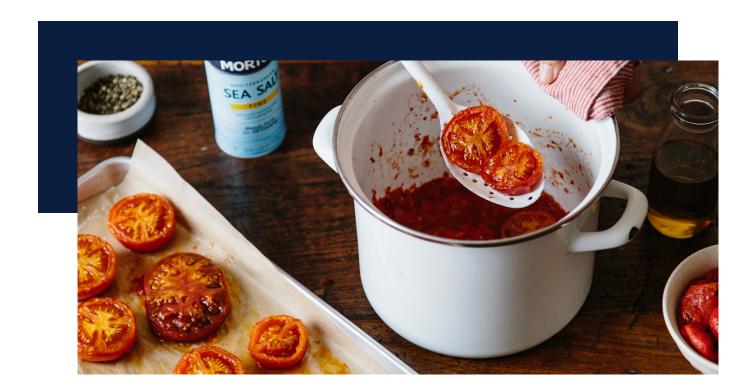
Drizzle with 2 tablespoons olive oil.



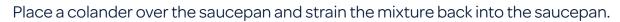
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Roast until the tomatoes shrivel, start to break down, and become lightly browned, about 30 minutes.

- Meanwhile, in a wide, heavy pot, warm 2 tablespoons olive oil over medium heat. Add the onion and 1/4 teaspoon fine sea salt and saute, stirring, until golden brown and tender, about 10 minutes. Set aside until the tomatoes are ready.
- When the tomatoes are ready, add them (along with any juices) to a pot along with the roasted peppers and chicken broth.



- Return the pot to medium heat, stir to combine, and bring to a boil. Reduce the heat to low and simmer for about 20 minutes to allow the flavors to come together.
- **9** Remove from the heat and let cool slightly.
- Transfer to a blender, in batches if necessary, and puree until very smooth.







- Add the cream, if using, stir to combine, then place over low heat to warm while you make the cheese toasts.
- Preheat the broiler and brush the baguettes with olive oil. Place in an even layer on a baking sheet and toast one side of the bread until lightly golden.
- Remove from the oven, turn the bread over and top each piece of bread with some shredded cheese, dividing evenly (about 1/2 ox per toast).



- Return to the oven and broil until the cheese is melted and golden; be sure to watch closely so it doesn't burn.
- Serve each bowl of warm soup topped with 2 cheese toasts and a sprinkle of Morton Coarse Sea Salt.