

GRILLED CHEESE & TOMATO SOUP BAKE



Total Time
40 MIN.

Serving Size
5.5 OZ/156 G

Difficulty
EASY

The classic pairing of tomato soup and grilled cheese are combined in one incredible casserole dish for a feast of comforting flavours in every bite.

Yields
16

INGREDIENTS

WEIGHT

MEASURE

Butter, unsalted, melted	2/3 cup	150 mL
Garlic, minced	1/4 cup	60 mL
Olive Oil	1/4 cup	60 mL
Black Pepper, divided	2 tsp	10 mL
Garlic Powder	1 tsp	5 mL
Light Cream Cheese, softened	1 cup	250 mL
2% Milk	1 cup	250 mL
Campbell's® Condensed Tomato Soup	1 can 48 oz	1 can 1.36 L
Basil leaves, fresh OR	1/2 cup	125 mL
Basil, dried	2 tsp	10 mL
Fresh Parsley, finely chopped OR	1/2 cup	125 mL
Parsley, dried	2 tsp	10 mL
White or Whole Wheat Bread, stale	48 slices	48 slices
Cheddar Cheese, slices	72 slices	72 slices
Bacon, cooked and crumbled	24 slices	24 slices
Parmesan cheese, grated	1 cup	250 mL



Tip

* Can also use Campbell's® Condensed Reduced Sodium Tomato Soup, 12 x 1.36 L (48 oz), code #18987



INSTRUCTIONS

1. In medium bowl, stir together butter, garlic, oil, 1 tsp (5 mL) pepper and garlic powder.
2. To large bowl, add cream cheese. Using handheld electric mixer, gradually beat in milk until smooth and blended. Whisk in condensed tomato soup until blended. Stir in basil, parsley and remaining pepper.
3. Spread 3/4 cup (175 mL) tomato soup mixture in bottom of two greased 2 1/2-inch-deep (6 cm) hotel pans.
4. Lightly brush one side of each bread slice with garlic butter mixture.
5. Place 8 bread slices, garlic butter facing up, in single layer in each prepared pan. Spread 3/4 cup (175 mL) tomato soup mixture over top of each. Top each with 8 cheese slices and sprinkle each with one-quarter of the bacon. Repeat layers once. Top each with remaining bread slices, remaining tomato soup mixture and remaining cheese slices. Sprinkle with Parmesan.
6. Bake in 400F (200C) oven, uncovered, rotating pans halfway through cooking, for 20 to 25 minutes or until golden brown and bubbling and internal temperature of 165F (74C) or higher is held for 15 seconds. Increase oven to broil and broil for 30 seconds until browned.

CCP: Hold hot at 140F (60C) or higher for serving.

CCP:

- For a vegetarian version, substitute spinach for the bacon.
- Use deli ham slices in place of the bacon if desired.