

PERFECT PAIRINGS: MARKET VEGETABLE SOUP WITH A MUSHROOM & CAMELIZED ONION SANDWICH



Total Time
**NOT
AVAILABLE**

Difficulty
EASY

Yields
1

Serving Size
SOUP AND SANDWICH

Neapolitan Market: Evoking the rich colours and fragrances of a market in Naples, this tomato broth with vegetables, pearl barley and Italian herbs is further enhanced by grilled Portobello mushrooms on a toasted rye bread.



TIP

Assemble sandwich by layering the sliced roast beef, mushrooms.

Grill portabello mushrooms and then slice into strips.

Grill sandwich until cheese is melted.

Prepare balsamic glaze & caramelized onions in advance. Three cups of aged balsamic vinegar cooked over low heat in a heavy saucepan for 2 to 2.5 hours will yield $\frac{3}{4}$ of a cup of glaze. Sauté onions in oil, add in glaze and set aside.

Prepare Soup according to product instructions

Top with onion mixture and shredded cheddar.