

# Tomato Parmesan Soup

TOTAL TIME  
**35 min**

SERVING / SIZE  
**250 mL**

SERVINGS  
**13**



A cheesy velvety tomato soup made with shredded parmesan cheese, cream, olive oil and garlic.

**MADE WITH**



**Classic Tomato**  
CASE CODE 00016

## Ingredients

800 mL	Parmesan cheese, grated
80 mL	Olive oil
45 mL	Garlic, peeled, chopped
1.36 L	<b>Classic Tomato</b>
1.25 L	Water
2.5 mL	Kosher salt
1.25 mL	Black pepper, ground
80 mL	White balsamic vinegar

## Directions

- 1 Toast Parmesan cheese in a 177°C oven for 4-5 minutes, or until cheese starts to turn golden brown. Remove from oven and let cool. Reserve.
- 2 Using a large sauce pot, heat half the oil over medium heat.
- 3 Add garlic. Sauté about 1-2 minutes.
- 4 Add *Campbell's*® Condensed Tomato Soup and water. Simmer for 5 minutes over low to medium heat.
- 5 Add salt, pepper, and cream and reserved cheese. Simmer on low heat for 10 -12 minutes, or until all the cheese melts.
- 6 Finish with balsamic vinegar.

**CCP:** Heat to a minimum internal temperature of 74°C for 1 minute.

**CCP:** Hold for hot service at 60°C or higher until needed.

**Serving:** Portion 250 mL soup into serving bowl. Serve immediately.

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