

How to Make Perfect Grilled Cheese with Homemade Tomato Soup

Few meals feel as comforting as a



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5 min

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INGREDIENTS

(Serves 4)

For the Grilled Cheese: 8 slices thick-cut sandwich bread 4 tablespoons unsalted butter, softened 8 slices sharp cheddar cheese 4 slices American cheese 1 tablespoon mayonnaise (optional, for extra crisp exterior):

DIRECTIONS

1. Why : Grilled Cheese and Tomato Soup Work So Well Together
2. Grilled cheese sandwiches are rich, buttery, and savory. Tomato soup is slightly sweet, tangy, and creamy. When you dip a crispy, melty sandwich into warm tomato soup, the flavors balance beautifully.
3. The crunchy bread softens just slightly in the soup while the cheese stays gooey inside. It's a contrast of textures and flavors that feels both simple and satisfying.
4. [recipe_card id="93"]
5. Ingredients (Serves
6. For the : Grilled Cheese:
7. 8 slices thick-cut sandwich bread
8. 4 tablespoons unsalted butter, softened
9. 8 slices sharp cheddar cheese
10. 4 slices American cheese
11. 1 tablespoon mayonnaise (optional, for extra crisp exterior)
12. For the : Tomato Soup:
13. 1 tablespoon olive oil
14. 1/2 cup finely diced yellow onion
15. 2 cloves garlic, minced
16. 1 (28-ounce) can crushed tomatoes
17. 2 cups chicken or vegetable broth
18. 1/2 cup heavy cream
19. 1 teaspoon sugar
20. 1/2 teaspoon salt

21. 1/4 teaspoon black pepper
22. 1/4 teaspoon dried basil
23. Each ingredient plays a role. Sharp cheddar gives bold flavor. American cheese melts smoothly. Butter (or mayonnaise) creates a crispy crust. The soup combines tomatoes, broth, and cream for rich balance.
24. Step-by- Step: Homemade Tomato Soup
25. I like to make the soup first so it stays warm while I prepare the sandwiches.

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Original recipe: <https://chefmaniac.com/how-to-make-perfect-grilled-cheese-with-homemade-tomato-soup/>