

TUSCAN TOMATO BREAD SOUP

Start with:

- Mediterranean Olive
- Panza Bread
- Popeye Bread
- Rustic Olive
- Artichoke Parmesan

Yield: 1 quart (4 Portions)

- 5 cups Great Harvest savory breads
- 2 tbsp. good Olive Oil
- 1 each small White Onion, 1/4" dice
- 2 cloves Fresh Garlic, minced
- 3 cups Prepared Chicken Stock, Canned Broth or Vegetable Broth
- 6 each Plum Tomatoes, cored, split de-seeded and quartered
- 6-8 each fresh Basil Leaves
- 1/4 tsp. Table or Kosher Salt
- 1/4 tsp. Ground Black Pepper
- 1/2 cup Parmigiano Reggiano, grated

Directions:

1. Using a serrated knife, carefully cut the bread into large cubes, 1 1/4 to 1 1/2 inches.
2. Heat the olive oil over medium heat in a two quart sauce/stock pot.
3. Once hot, add the onion and cook, stirring occasionally until translucent (1 to 1 1/2 minutes).
4. Add the garlic and cook an additional minute (DO NOT let the garlic brown).
5. Quickly add the stock and tomatoes to prevent the garlic from browning.
6. Simmer 6-8 minutes over medium heat until the tomatoes soften slightly.
7. Roll up the basil leaves to create a small log and slice into thin strips. Add the basil to the soup with the Parmigiano Reggiano just prior to serving.
8. Place 4-5 cubes of bread in a preheated soup cup and ladle 4-6 ounces of soup over the bread.
9. Drizzle additional olive oil onto each soup, garnish with grated Parmigiano and serve with a bouillon spoon.



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MINNEAPOLIS

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For a complete bread
schedule, go to
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