



Tomato Basil Soup & Ballymaloe Toastie

Serves 2

Lunch 10 – 15 mins



Grated Cheese



Mayo



Ballymaloe
Tomato Relish



Brioche Buns



Tomato Basil
Soup

Pantry Items: Oil



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recipe!

2024-W40

Before you start

Our fruit, veg and herbs need a wash before you use them!
We recommend reading the recipe in full before beginning to cook.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Pan with lid

Ingredients

	Quantity
Grated Cheese	50 g
Mayo	2 sachets
Ballymaloe Tomato Relish	1 pot
Brioche Buns	2 units
Tomato Basil Soup	1000 ml

Nutrition

	Per serving	Per 100g
for uncooked ingredients	615.5 g	100 g
Energy (kJ/kcal)	2686.1 kJ/ 642 kcal	436.4 kJ/ 104.3 kcal
Fat (g)	37.9 g	6.2 g
Sat. Fat (g)	9.9 g	1.6 g
Carbohydrate (g)	56.4 g	9.2 g
Sugars (g)	26.2 g	4.3 g
Protein (g)	18.5 g	3 g
Salt (g)	6.1 g	1 g

Nutrition for uncooked ingredients.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

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1



Fill the Toastie

- Heat the **soup** per packet instructions
- Meanwhile, gently flatten the **brioche buns** with your hands.
- Spread **mayo** over the cut side of each **bun** base.
- Sprinkle the **cheese** on top.
- Spread the **Ballymaloe relish** over the cut side of the **bun** lid and pop on top of the **cheese**.

2



Toast the Sandwich

- Place a large pan over medium heat with a light drizzle of **oil**.
- Once hot, add the toastie and cover with a lid.
- Allow the **buns** to toast and the **cheese** to melt, pressing down occasionally with a spatula or heavy-bottomed pan, 3-5 mins each side.

3



Dish Up

- Halve the toasties and plate up.
- Serve the warm **soup** alongside.

Enjoy!