

# 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



Rate your recipe!



## Before uou 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 hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different 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.

#### Contact

Share your creations with #HelloFreshIreland Any questions? Contact our customer care team at hellofresh.ie/about/faq







#### 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**.



#### 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 heavybottomed pan, 3-5 mins each side.



## Dish Up

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

# Enjoy!