



PREP TIME

30
minutes

TOTAL TIME

40
minutes

SERVINGS

6

AIR FRYER GRILLED CHEESE WITH TOMATO SOUP

Use your air fryer to make our ultra-crunchy Italian-flavored, air fried grilled cheese, perfect for dunking in creamy tomato-basil soup.



Ingredients

Tomato Soup:

- PAM® Olive Oil No-Stick Cooking Spray
- 1 large yellow onion, thinly sliced (about 2 cups)
- 2 cloves garlic, chopped
- 1/4 teaspoon crushed red pepper flakes
- 1/4 teaspoon dried oregano
- 2 cans (28 oz) Hunt's® Whole Peeled Plum Tomatoes
- 1 cup vegetable or chicken broth
- 1 tablespoon granulated sugar
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/2 cup heavy (whipping) cream
- 1/4 cup fresh basil leaves, torn
- 1/3 cup grated Parmesan cheese (optional)

Grilled Cheese:

- 12 slices Italian bread
- 1/3 cup Wish-Bone® Italian Dressing
- 6 slices part-skim mozzarella cheese
- 4 tablespoons softened butter

Directions

- 1.** Tomato Soup: Spray 6-quart electric multi-cooker pot with PAM® Olive Oil No-Stick Cooking Spray. Select sauté function and heat until hot. Add onion to pot and cook until tender and starting to brown, about 5 minutes, stirring occasionally. Stir in garlic, red pepper flakes and oregano. Turn the multi-cooker off.
- 2.** Stir in Hunt's® Whole Peeled Plum Tomatoes with their juice, broth, sugar, salt and pepper. Lock the lid in place and close the pressure release valve. Select the high pressure cook function and set the timer for 8 minutes. While soup is cooking, make grilled cheese sandwiches.
- 3.** To finish soup, allow for natural pressure release for 5 minutes before opening the valve to release remaining steam. Puree soup with an immersion blender until smooth or carefully transfer soup to countertop blender and blend until smooth. Stir cream and basil into soup.
- 4.** Grilled Cheese: Brush one side of each slice of bread with Wish-Bone® Italian Dressing. Place cheese on 6 slices of bread (on the side that's been brushed with dressing). Top with a second slice of bread to make sandwiches, with the dressing on the inside. Spread butter on the outside of each sandwich.
- 5.** Place sandwiches in an air fryer in a single layer. Air fry sandwiches in batches (if needed) at 350°F until bread is crispy and golden brown, 6 to 10 minutes, turning once.
- 6.** Ladle tomato soup into bowls, sprinkle with Parmesan cheese if desired, and serve with grilled cheese sandwiches.

TIPS

If you'd like to make tomato soup on the stovetop, spray a 5-quart Dutch oven with PAM® Olive Oil No-Stick Cooking Spray and heat over medium heat. Sauté onions until lightly browned and tender, 5 to 8 minutes. Stir in garlic, red pepper flakes and oregano and cook for 30 seconds. Stir in Hunt's® Whole Peeled Plum Tomatoes with their juice, broth, sugar, salt and pepper. Cover, reduce heat and simmer for 30 minutes. Proceed with directions for pureeing and serving the tomato soup.