

Pan-Fried Sourdough Bread and Tomato Soup

Relish Magazine

Servings: 4

3 tablespoons olive oil

1 pound sourdough bread, cut into 1- to 2-inch cubes about 8 cups

1/4 cup white wine

1/2 teaspoon dried thyme

1/2 teaspoon dried oregano

1/2 teaspoon garlic powder

1 can (28 oz) diced tomatoes

1 cup chicken broth

1/2 cup grated Parmesan cheese

salt and ground black pepper, to taste

Balsamic vinegar, to taste

In a large saucepan over medium-high, heat the olive oil.

Add the bread and toast for 5 minutes. The bread will quickly absorb the olive oil. Keep the bread moving in the pan so it toasts but doesn't burn.

Add the wine, then continue toasting the bread for another 5 minutes. Add the thyme, oregano and garlic powder, then cook for 2 more minutes.

Add the tomatoes and chicken broth, then mix well but gently. Continue cooking until heated through, then stir in the cheese.

When the cheese is melted into the soup, season with salt, pepper and a splash of balsamic vinegar.

Per Serving (excluding unknown items): 477 Calories; 17g Fat (33.0% calories from fat); 16g Protein; 62g Carbohydrate; 4g Dietary Fiber; 8mg Cholesterol; 1073mg Sodium. Exchanges: 4 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 2 1/2 Fat.