

Tomato Cheese Soup

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3 slices pumpernickel bread, cut into 1-inch cubes

1 can (10 3/4 oz) condensed tomato soup

1 can (10 3/4 oz) condensed cheddar cheese soup

1 1/4 cups whole milk

1/4 cup cheddar cheese, shredded

1 tablespoon fresh chives, chopped

Preheat oven to 425 degrees.

Spread bread cubes on a baking sheet and place on lower oven rack.

Bake for 7 minutes.

In a saucepan, combine the tomato soup, cheddar cheese soup, milk, shredded cheese and chives.

Heat until very hot.

Ladle the soup into bowls and top with pumpernickle croutons.

Per Serving (excluding unknown items): 713 Calories; 26g Fat (32.5% calories from fat); 30g Protein; 93g Carbohydrate; 7g Dietary Fiber; 71mg Cholesterol; 2360mg Sodium. Exchanges: 5 Grain(Starch); 1 Lean Meat; 0 Vegetable; 1 Non-Fat Milk; 4 1/2 Fat.