
Tomato-Florentine Soup with Grilled Ham and Cheese Croutons

Publix Aprons

Servings: 2

Start to Finish Time: 30 minutes

1 cup baby spinach
1 tablespoon fresh basil
1 can (10.75 ounce) condensed tomato soup
1/2 cup half-and-half
1/2 cup chicken broth
1/2 teaspoon garlic powder
1/4 teaspoon cayenne powder
4 slices brioche sandwich bread
2 tablespoons mayonnaise
2 teaspoons Dijon mustard
4 slices tavern ham
4 slices Havarti cheese
4 tablespoons unsalted butter

Chop the spinach and basil. Set aside. Pour the soup into a medium saucepan. Stir in the half-and-half, broth, garlic and cayenne until blended. Heat on medium for 3 to 4 minutes, stirring frequently, until hot. Reduce the heat to low.

Lay the bread slices on a work surface. Spread mayonnaise and mustard evenly on the bread. Top with one slice each of the cheese and ham. Join together to make two sandwiches. Spread butter on the outside of the sandwiches.

Preheat a large nonstick saute' pan on medium for 3 minutes. Cook the sandwiches for 3 to 4 minutes on each side until the cheese has melted and the bread is golden brown.

Fold the spinach and basil into the soup. Divide the soup evenly between serving bowls. Slice each sandwich into nine squares and place on top of the soup.

Serve.

Soups, Chili, Stew

Per Serving (excluding unknown items): 1344 Calories; 121g Fat (78.0% calories from fat); 57g Protein; 20g Carbohydrate; 1g Dietary Fiber; 316mg Cholesterol; 2627mg Sodium. Exchanges: 1 Grain(Starch); 7 1/2 Lean Meat; 0 Vegetable; 18 1/2 Fat; 0 Other Carbohydrates.