
Sippin on Soup-erb Comfort

Roasty toasty tomato soup with herbed grilled cheese naan

Start the year with a cozy bowl of Roasty Toasty Tomato Soup! Packed with antioxidants for heart health and immune support, this January recipe is pure, sippable comfort to warm you from the inside out.

Adapted from [The Ambitious Kitchen](#)

Ingredients for 4 servings

Vegetarian

Soup:

- 2 ½ lbs Roma or plum tomatoes, cut in half vertically
- 2 medium yellow onions, cut into 1-inch chunks
- 1 large red bell pepper, cut in half vertically, stem and seeds removed
- 3 tbsp extra-virgin olive oil
- 1 ½ tsp kosher salt, plus more to taste
- Freshly ground black pepper
- 1 head of garlic
- 2 cups vegetable broth, plus more to taste
- ½ cup packed fresh basil leaves
- 2 tsp dried oregano
- ½ cup full-fat coconut milk or heavy cream

Herbed Grilled Cheese Naan:

- 4 tbsp salted butter, softened
- 2 tbsp chopped fresh herbs, such as thyme, rosemary, basil, and/or parsley
- ½ tsp garlic powder
- ¼ tsp kosher salt
- 4 pieces naan
- 4 ounces shredded sharp Cheddar Cheese (1 cup)
- 4 ounces shredded Gruyere (1 cup)
- Flakey sea salt

Toppings:

- 4 tbsp full-fat coconut milk or heavy cream
- Julienned fresh basil or chopped fresh parsley
- Red pepper flakes



Instructions

1. Put a rack in the middle of the oven and preheat to 400 degrees
2. On the large baking sheet, combine the tomatoes, onions, and red bell pepper and drizzle with 2 tbsp of olive oil. Generously season with ½ tsp of kosher salt and a few grinds of pepper. Toss well to coat, then spread out in a single layer.
3. Peel and discard the outermost paper layers of the whole garlic head, leaving the skins intact. Using a sharp knife, cut ¼-inch off from the stem end of the head so that the individual cloves of garlic are exposed. Place the garlic in a medium square piece of foil, and drizzle with the remaining 1 tbsp of olive oil, then loosely wrap in the foil and place on the pan with the veggies.
4. Transfer the baking sheet to the middle rack and roast undisturbed in the oven until the tomatoes are tender and juicy and the peppers and onions are soft, about 45 minutes. Cool for 10 minutes.
5. Remove the garlic from the foil packet and discard the foil. Use your fingers to squeeze out the roasted garlic from the skin (discarding the skin) directly into a high-powered blender.
6. Add the roasted vegetables, broth, basil, dried oregano, remaining 1 tsp of salt, and pepper to taste. Protecting your hand with a dish towel, crack the lid slightly away from you to let the steam escape. Blend until smooth, adding more broth as needed to achieve your desired soup consistency, about 2 minutes.
7. Gently pour the mixture into a large pot and place over medium heat. Gently stir in the full-fat coconut milk or heavy cream. Bring to a simmer, then cook uncovered to allow the flavors to combine, stirring occasionally, 15 to 20 minutes. Taste and adjust the seasonings as necessary.
8. While the soup simmers, in a medium bowl, mix together the butter, herbs, garlic powder, and salt with a fork until well combined. Spread the butter on one side of each piece of naan. Flip each naan over so that the buttered side is on the bottom.
9. In a medium bowl, mix the cheddar and gruyere. Top half of each piece of naan with about ½ cup of the cheese mixture. Fold over the other half to close.
10. Warm a large skillet over medium heat. Once the pan is hot, add the naan sandwiches, two at a time, and cook until the cheese is melted and the naan is golden brown on both sides, 3 to 5 minutes per side. (If your sandwiches are coming unfolded, it helps to place a heavy-bottomed skillet, like a cast iron, on top to keep them closed and achieve maximum contact with the hot pan. This helps get an extra crispy crust!)
11. Use a spatula to transfer the sandwiches to a cutting board. Repeat with the remaining sandwiches, wiping out the skillet between batches, if necessary. Sprinkle the sandwiches with flaky sea salt and cut into large triangles.
12. Ladle the hot soup into bowls and swirl a spoonful or two of the coconut milk on top. Garnish with basil and red pepper flakes. Serve right away alongside the naan grilled cheese for dipping.