



Safe to say the title speaks for itself!! Nothing beats the combo of a tomato soup with a cheesy sandwich this elevated version is sure to blow your mind!



## Ingredients

### For the soup:

2 tomatoes	1 sprig of rosemary
1 medium carrot	3 cloves of garlic
1 egg plant	1 small red onion, chopped
1 red bell pepper	Ghee to cook
6 sprigs of thyme	Salt & pepper to taste

### For the sandwich

1 samoon bun	½ cup of chopped dania
1 cooked smokie/sausage	½ cup of grated mozzarella and cheddar
½ tomato slices	

## Method

Begin with the soup: On a tray, place your chopped tomato, carrots, eggplant, red bell pepper, thyme and rosemary on a tray. Douse with some olive oil and sprinkle some salt and pepper. Allow these vegetables to grill/roast for 20-25 minutes. In a sufuria, add some ghee and then pop in your red onion and garlic. Sautee until softened and fragrant. Add in the roasted vegetables, pour in some stock/water and then proceed to blend. Let this simmer for a minute or two then ladle into a bowl and garnish with some heavy cream

For the sandwich, I used a samoon. Slice it and butter it. Slather some chili paste, add some tomato slices, place in your cooked smokie/sausage and then add your cheeses – mozzarella and cheddar. Bake at 120c for about 4-6 minutes, just until the cheese is melty and bubbly then serve.



**SERVE WITH:** just as it comes, trust me the combo is very filling!



This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/roasted-tomato-soup-with-cheesy-smokie-sandwich/>

Youtube Video : <https://youtu.be/ag-689rLTJc>