



Pappa al Pomodoro (Tuscan Bread Soup)

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| 3 Tablespoons Extra Virgin Olive Oil | 3 to 4 garlic cloves, finely chopped |
| 1 medium onion, finely chopped | 1- 14.5 oz can petit diced tomatoes |
| 1- 28 oz can crushed tomatoes | 1 quart chicken broth, low salt |
| 4 cups chopped or torn Sourdough Bread | 10 leaves fresh basil, torn, for garnish |
- ½ cup grated Parmigiano- Reggiano, plus more for sprinkling

Heat a medium soup pot over medium-low heat. Add the olive oil, turning the pan to coat the bottom. Immediately add the garlic and chopped onion and cook until the onions are soft, 7 to 8 minutes, stirring occasionally.

Add the diced tomatoes and the crushed tomatoes and season with salt and pepper.

Add the chicken broth and raise the heat until the soup bubbles. Reduce the heat to a simmer and add the bread & ½ cup grated Parmigiano Reggiano cheese. Stir the soup as it simmers until it reaches a stew-like consistency. Turn off the heat, adjust the salt and pepper seasoning and ladle into bowls (or Breadworks Sourdough Bread Boules!)

Top each bowl with more grated Parmigiano Reggiano cheese, an additional drizzle of Extra Virgin olive oil and some of the remaining onion. Garnish with the torn basil leaves.

Variation: Add a can of small white beans when you add the bread.

Our Sourdough loaf is available Monday-Saturday at 8 a.m.

In the Winter Months, we often have “Souper Boules” for serving soup in.
Check for availability.

And by mail order by visiting our SHOP tab on the website www.breadworks.com

We are located at 2264 M-119, Petoskey, MI 49770
Across from Spectrum Cable and at the opposite end of the parking lot from Toski Sands Market