

Cheetos® Grilled Cheese + Tomato Soup



Ingredients

- 1¼ cup Coarsely chopped CHEETOS® Crunchy Cheddar Jalapeño Cheese Flavored Snacks
- ½ cup Extra virgin olive oil
- 1 Large red onion
- Pinch crushed red pepper
- 3 Cloves garlic
- 1 cup White wine
- 2 pounds Ripe summer tomatoes
- 10 Basil leaves, cut into chiffonade
- 2 cups Tomato juice
- 2 cups Day-old Italian bread, crusts removed and cubed
- 1 ½ cups CHEETOS® Crunchy Cheese Flavored Snacks
- High-quality olive oil for finishing
- 16 slices Bacon
- 8 slices Beefsteak tomato, ¼-inch thick
- 2 ½ cups Grated cheddar cheese (grated on the large holes)
- 1 ½ cups Mayonnaise
- 8 slices White or sourdough pullman loaf
- 8 Cheddar cubes
- 4 White cheddar cubes
- 12 Pickled jalepeño slices
- 8 Cherry tomatos
- 4 Whole CHEETOS® Puffs Cheese Flavored Snacks
- 4 Sprigs of basil



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

-

Made with

How to make it

1. Coat a large, wide pot with olive oil over medium heat, and add the onions. Season with salt and crushed red pepper. Cook the onions for 8 to 10 minutes until they are soft. Add the smashed and finely chopped garlic and cook for 2 to 3 minutes.
2. Add the wine and reduce by half.
3. Stir in the tomatoes and season with salt. Cook until the tomatoes are soft. Toss in the whole basil leaves.
4. Working in batches, carefully purée the tomato soup in the blender until smooth. Return purée to the pot.
5. Stir in the bread and 1 cup of coarsely chopped CHEETOS® Crunchy Cheese Flavored Snacks, and cook the soup over medium heat until the bread and CHEETOS® Crunchy Cheese Flavored Snacks have lost their shape. Adjust the seasoning if needed.
6. Serve the soup in a cup. Cover the rim with finely pulverized CHEETOS® Crunchy Cheese Flavored Snacks. Top the soup with basil chiffonade and a drizzle of olive oil.
7. Garnishing on Tomato Soup
8. Skewer 1: (From bottom to top)a. Cheddar cube b. Jalapeno slice c. White cheddar cube d. Jalepeño slice e. Cheddar cube
9. Skewer 2: (From bottom to top) a. Cherry Tomato b. CHEETOS® Puffs Cheese Flavored Snacks c. Cherry Tomato
10. Place 1 crispy slice of bacon between skewers.
11. Finish with a spring of basil and chopped basil for garnish.
12. Grilled Cheese
13. Cook 12 slices of bacon until crisp but still slightly pliable.
14. Spread an even layer of mayonnaise on 1 side of 4 slices of the bread. Lay the bread mayo-side down. Sprinkle grated cheese in a thin, even layer on each slice of bread. Arrange 3 slices of bacon on top of the cheese. Place 2 tomato slices on each sandwich.
15. Sprinkle remaining cheese on each sandwich. Sprinkle each sandwich with chopped CHEETOS® Crunchy Cheddar Jalepeño and

top with the remaining bread. Spread a thin, even layer of mayo on each bread. Press down sandwich.

16. Cook the sandwiches on a griddle or a sauté pan until brown and crispy on both sides and the cheese is melted. Cut each sandwich into thirds.
17. Serve the hot sandwiches next to the tomato soup.