



ROASTED PUMPKIN TOMATO SOUP

WITH APPLE BUTTER GRILLED CHEESE & WATERCRESS SALAD

Prep Time: 1 hour 20 minutes

Bake Time: 40 minutes

Total Time: 2 hours

Serves: 10–12

Ingredients

ROASTED PUMPKIN TOMATO SOUP

- 2 lb fresh tomatoes, halved
- 2 cups cubed sugar pumpkin or pumpkin purée
- 1 onion, chopped
- 1 head garlic, top sliced off
- 2 tbsp Séka Hills Olive Oil
- 2 cups vegetable or chicken broth
- ½ cup heavy cream
- Salt and black pepper, to taste
- Fresh basil, for garnish

APPLE BUTTER GRILLED CHEESE

- Herbed focaccia, sliced
- Butter, softened
- Dark apple butter
- Sharp white cheddar or Gruyère cheese, grated

WATERCRESS SALAD

- ½ tsp coarse salt
- ½ tsp freshly ground black pepper
- 2 tbsp Séka Hills Extra-Virgin Olive Oil
- 1 tbsp white wine vinegar
- 2 bunches watercress, tough stems trimmed and coarsely chopped (about 8 cups)

Directions

ROASTED PUMPKIN TOMATO SOUP

- 1. Roast the vegetables.** Preheat oven to 375°F. Toss tomatoes, pumpkin cubes, onion, and garlic with olive oil, salt, and pepper. Arrange on a baking sheet and roast for about 40 minutes, until tender and caramelized. If using pumpkin purée, reserve it for the next step.
- 2. Blend the soup.** Squeeze roasted garlic cloves from their skins. Blend roasted vegetables with broth and pumpkin purée, if using, until smooth. Blend hot ingredients in small batches with the lid vented.
- 3. Simmer the soup.** Transfer to a pot and stir in heavy cream. Warm over low heat for 10 minutes. Adjust seasoning and garnish with basil.

APPLE BUTTER GRILLED CHEESE

- 1. Assemble the sandwiches.**
Butter the outside of each focaccia slice. Spread apple butter on the inside, add grated cheese, and close the sandwiches.
- 2. Cook the sandwiches.**
Place in a skillet over low heat. Cover for the first couple of minutes to help the cheese melt. Uncover and cook on both sides until golden brown and melted throughout.

WATERCRESS SALAD

- 1. Make the vinaigrette.**
Combine vinegar, salt, and pepper in a large bowl. Slowly whisk in olive oil.
- 2. Toss and coat the salad.**
Add watercress and toss gently to coat. Serve immediately alongside the soup and grilled cheese.

