

Carla Hall's Ultimate Comfort Soup  
Tomato soup with cheesy toast... Oh, yes,  
that works. And Carla Hall's version has all  
the flavor without the heavy cream.

By [Carla Hall](#)



2 Tbsp butter  
2 Tbsp olive oil  
1 large onion, chopped  
3 large carrots, peeled, chopped  
3 celery ribs, chopped  
1 clove garlic, chopped  
¼ cup sherry wine  
2 (14.5-oz) cans diced tomatoes  
1 Tbsp sugar  
4 cups chicken broth  
3 sprigs thyme  
Salt and pepper, to taste

1. In a large pot set over medium, heat butter and olive oil. Add onion, carrots, and celery and cook until vegetables begin to soften, about 5 minutes. Add garlic and cook until fragrant, about 1 minute. Pour sherry over veggies, scraping up any brown bits on the bottom of the pan. Stir in tomatoes, sugar, broth, and thyme.

2. Turn heat to high and bring to a boil, then reduce heat to medium and gently simmer 25 to 30 minutes. (Vegetables should be tender but still have some crunch.) Season with salt and pepper and serve. *Makes 4 servings. Each serving: 234 cal, 14 g fat, 4 g protein, 24 g carb.*

## Cheesy Crostini

*Total time: 8 minutes*

8 slices baguette, sliced on bias

**1 cup grated Jarlsberg** or Gruyère cheese

Heat broiler. Place a heaping amount of cheese onto each slice of baguette. Put crostini under broiler 30 to 45 seconds, until cheese is melted and beginning to bubble. Serve each bowl of soup with two pieces of crostini.