

# Tomato-Meatball Soup in Bread Bowl

FROM THE KITCHEN OF  
**DEBBIE MACOMBER**

As the weather starts to cool down outside, you can warm up inside with this delicious Tomato-Meatball Soup tucked into a bread bowl with a cheesy, crunchy lid.

**Serves 4-6**



## Ingredients

### Meatballs:

1 pound ground beef  
6 ounces ground pork  
2/3 cup breadcrumbs  
1 teaspoon minced garlic  
1 ½ teaspoons dried basil  
1 ¼ teaspoons kosher salt  
½ teaspoon ground black pepper  
Pinch red pepper flakes

### Soup:

2 28 ounce cans diced tomatoes in juice  
3 tablespoons unsalted butter  
2 cups diced onion (from 1 medium)  
1 bay leaf  
1 teaspoon sugar  
2 tablespoons tomato paste  
2 tablespoons flour  
3 cups chicken broth  
1 teaspoon kosher salt  
½ teaspoon baking soda  
½ cup heavy cream

4 bread bowls  
½ cup shredded Parmesan cheese, plus more for serving

## Directions

Preheat oven to 400°F.

In a large bowl, mix together all of the meatball ingredients. Roll into 1 ½ tablespoon balls and place on a baking sheet. Bake for about 15 minutes, until brown and cooked through. Set aside.

While meatballs are baking, make the soup. Set a colander over a bowl; pour canned tomatoes into the colander and press gently until you have 3 cups juice. Set aside.

In a large heavy-bottomed pot, melt the butter over medium-high heat. Add the onions and sauté for 5-6 minutes, until soft and translucent. Add 3 cups of the tomatoes (set aside the rest of the tomatoes and the juice for later), bay leaf, and sugar. Sauté for 15 minutes, until tomatoes begin to brown. Stir in the tomato paste and flour; cook for 1-2 minutes, scraping the bottom of the pot. Slowly stir in the reserved juice, chicken broth, salt and baking soda. Bring to a boil, then reduce heat to medium-low and simmer for 5 minutes, until slightly thickened. Discard bay leaf. Puree soup in batches in a blender until smooth. Return soup to pot and stir in the cream and meatballs. Season with salt and pepper, to taste.

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## Directions Continued...

Preheat the broiler.

Cut the lids off the bread bowls and scoop some of the bread out to create a bigger cavity. Slice the underside of the lids to make it flat. Sprinkle with Parmesan cheese. Place bowls and lids on a baking sheet, then broil until the tops of the bowls are toasted and the cheese on the lids is melted, 2-3 minutes.

Serve soup in bread bowls with a cheesy lid. Serve with extra Parmesan for sprinkling.