



## Vine Ripe Tomato & Cholula Bisque

### WHAT'S NEEDED

#### Ingredients:

- 3 tbsp. extra virgin olive oil
- 5 cloves garlic, minced
- 8 cups vine ripe tomatoes, diced
- 6 tbsp. **Cholula Original** or **Chili Garlic** Hot Sauce
- 1 cup cilantro, chopped
- 4 each flatbread - Schwan's
- 4 cups shredded cheddar cheese

### HOW TO MAKE

#### Preparation - 3-4 servings

1. In medium stock pot, heat olive oil, add minced garlic and cook for 30 seconds. Add diced tomato, **Cholula Original** or **Chili Garlic** Hot Sauce and cilantro, simmer for 30 minutes. Taste and season with salt if needed. Blend with stick-mixer until smooth, then strain and keep warm.
2. Top flat-bread with one cup of shredded cheddar cheese and place in 350°F pre-heated oven until cheese is melted.
3. After rolling flat-bread like a pin-wheel, grill evenly on each side while maintaining a round shape.
4. When golden brown, cut off the ends so roll-up will stand up in the bowl. Slice grilled cheese roll up on a bias.

