



Cheese and Tomato soup with chicken roulade Philadelphia



10 persons



Ingrediënten

- 25 g butter
- 450 g onion
- 50 g flour
- 750 g peeled tomatoes
- 1.5 l chicken stock
- 100 g soft cheese
- Pepper & salt
- 100 g Chicken roulade Philadelphia

Bereiding

Melt the butter and add the sliced onion and sauté until they become glazed. Add the flour and let it draw.

Add the peeled tomatoes and the chicken stock and boil for ± 10 minutes.

Mix the soup and add the soft cheese, mix it once again until the cheese is well mixed in.

Season the soup with pepper and salt.

Pour onto a plate or bowl and garnish with a slice of Chicken roulade Philadelphia. If required, you can finish with a sprig of parsley or tarragon.

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