

LA PROVENCE & PETITE PROVENCE

Heating Instructions

French Onion Soupe Kit

1. Bring the soup to a bare simmer over medium-high heat in a saucepan.
2. While waiting for the soup to come to a simmer, place the parmesan crostini on a baking sheet and cover with the sliced Swiss cheese.
3. Place baking sheet with crostini on the top shelf of the oven and turn on the broiler.
4. Broil the crostini until the Swiss cheese has melted, then remove promptly from the oven to avoid burning them.
5. Ladle soup into bowls for service. Top each serving with some of the crostini slices.

Bon appétit from La Provence & Petite Provence!

Only need to heat a couple of portions?

We suggest heating up an individual portion of soup in a microwave-safe bowl until heated to just under your desired temperature, about 1-2 minutes. Top the soup with crostini and a some of the swiss cheese, then heat the soup again for another 30 seconds to melt the cheese. Enjoy!