

Fisherman's onion **soup**



2 people

10 min preparation time

20 min cooking time

All ingredients

- 1 tin (380 g)** la belle-iloise Fisherman's Soup with potatoes and baby vegetables
- $\frac{1}{2}$ onion
- 1 knob** of butter
- 1 glass of water** (approx. 100 g)
- 12** slices of baguette
- 30 g** grated cheese

Steps

- 1- Fry the finely chopped onion in the butter.
- 2- Add the water and cook for about 15 minutes.
- 3- During this time, distribute the grated cheese on the slices of bread and brown them under the grill.
- 4- Pour the soup over the onions and continue cooking for a few minutes.
- 5- Serve hot with the croutons.