

# Fisherman's onion soup



2 people

10 min preparation time

20 min cooking time

## All ingredients

- 1 tin of 380g** la belle-iloise Fisherman's Soup with potatoes and baby vegetables
- ½** onion
- 1** knob of butter
- 1 glass of water** (approx. 100g)
- 12** slices of baguette
- 30g** 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