

DINNER

Kellogg'sandreg Cocoa Krispiesandreg Cheese Cookies and Tomato Soup

4 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
45 min	20 min	25 min	6	\$2.26	703 kcal



Kellogg'sandreg Cocoa Krispiesandreg Cheese Cookies and Tomato Soup takes approximately 45 minutes from beginning to end. This recipe makes 6 servings with 703 calories, 26g of protein, and 44g of fat each. For \$2.26 per serving, this recipe covers 28% of your daily requirements of vitamins and mine...

Ingredients

- | | |
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| ☐ ¼ pound Asiago, cubed | ☐ 1 stick butter, cut into pieces |
| ☐ 24 ounce diced tomatoes
canned | ☐ ¼ pound Cheddar, cubed |
| ☐ 1 cup chicken stock | ☐ 2 cups Cocoa Krispies |
| ☐ 1½ cups flour | ☐ 2 cloves garlic, minced |

☐ ½ cup hazelnuts

☐ 2 tablespoons olive oil

☐ 6 servings Salt and freshly ground black pepper

☐ ¾ cup white wine

☐ 1 tablespoons heavy cream

☐ ¼ pound Parmigiano-Reggiano, cubed

☐ 1 shallot, minced

EQUIPMENT Food processor, Bowl, Sauce pan, Oven, Blender, Baking pan

Method

- 1 Preheat the oven to 375 degrees F. In a food processor, pulse the cheeses and butter into small pieces. Pulse in the flour until it resembles coarse sand, then turn into a large bowl.
- 2 Add cream, if necessary, until the dough forms a solid ball when pressed together. In a food processor, pulse the hazelnuts and 1 cup Cocoa Krispies until fine.
- 3 Roll the dough out on a floured surface to 1/2-inch thick and evenly press the Cocoa Krispies-hazelnut mixture onto the dough.
- 4 Cut the dough into 24 pieces and bake on a buttered baking pan until golden brown, about 15 minutes. While the cookies are baking, start the tomato soup.
- 5 Heat the olive oil in a large saucepan and cook the shallot and garlic until soft but not brown.
- 6 Add the tomatoes and cook over medium heat for about 10 minutes.
- 7 Add the wine and stock and simmer 7 minutes more.
- 8 Add the remaining 1 cup Cocoa Krispies and cook for another 3 minutes. Puree the soup in a blender until smooth and season with salt and pepper.
- 9 Serve the tomato soup with the cookies on the side for dipping.

Nutrition per serving

703

KCAL

26 g

PROTEIN

44 g

FAT

47 g

CARBS

Saturated Fat	21.6 g · 135% of daily needs
Fibre	4.3 g · 17% of daily needs
Sugar	10.8 g · 12% of daily needs
Sodium	1,100 mg · 48% of daily needs
Cholesterol	89.1 mg · 30% of daily needs
Vitamin C	16.3 mg · 20% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/kelloggsandreg-cocoa-krispiesandreg-cheese-cookies-and-tomato-soup-147703