

# Italian Onion Soup

Yield: 4 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-onion-soup-recipe-balsamic-vinegar>

## Ingredients:

- 2 tablespoons extra-virgin olive oil
- 1 tablespoon chopped garlic finely
- 8 cups onions thinly sliced
- 1/4 teaspoon gray salt or sea salt
- 1 tablespoon sage leaves finely chopped fresh
- 1/4 cup Progresso Balsamic Vinegar
- 32 ounces beef broth carton Progresso®
- 4 slices country bread Italian
- 1 cup shredded mozzarella cheese

## Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 44 grams
3. Cholesterol: 20 milligrams
4. Fat: 13 grams
5. Fiber: 7 grams
6. Protein: 15 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 1240 milligrams
9. Sugar: 14 grams

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