

# DIY Cream of Mushroom Soup



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Recipe by: Laura Vitale

*Makes 5 cups*

**Prep Time: 15 minutes**

**Cook Time: 30 minutes**

## Ingredients

- \_\_ 1 lb of mixed chopped mushrooms
- \_\_ 2 Tbsp of Olive Oil
- \_\_ 1/2 of a Small Yellow Onion, finely chopped
- \_\_ 2 Cloves of Garlic, chopped
- \_\_ 3 Tbsp of Unsalted Butter
- \_\_ 4 Tbsp of Flour
- \_\_ 3 cups of Chicken Stock
- \_\_ 1 cup of Cream
- \_\_ 1 tsp of Dried Parsley
- \_\_ 1 tsp of Granulated Garlic
- \_\_ 1 tsp of Dried Onion Flakes or Granulated Onion
- \_\_ Salt and Pepper, to taste

1) In a large saucepan over medium heat, add the oil and once its hot, add the mushrooms, onions and garlic, add a pinch of salt and saute for about 5 to 6 minutes.

2) Add the butter, stir it in until melted, then add the flour and stir until its well incorporated.

3) Add all of the liquid and spices, bring to a boil and simmer for about 20 minutes or until thickened, adjust the seasoning to taste and enjoy!

