# Creamy Mushroom Soup

Browned mushrooms and thyme give this simple soup its depth.



**SERVES**
6

**PREP**
15 min

**COOK / ASSEMBLY**
30 min

## Ingredients

- 3 tbsp butter
- 1 tbsp olive oil
- 1 small onion, diced
- 1 1/2 lb cremini mushrooms, sliced
- 3 garlic cloves, minced
- 1 tsp fresh thyme leaves
- 3 tbsp all-purpose flour
- 4 cups low-sodium vegetable broth
- 3/4 cup heavy cream
- 1 tsp low-sodium soy sauce, optional
- Salt and black pepper, to taste

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## How to Make It

1. Heat butter and oil in a pot over medium-high heat. Brown mushrooms in two batches, about 5-7 minutes each. Reserve a few for topping.

2. Return mushrooms to the pot; add onion and cook 5 minutes. Add garlic and thyme, then flour; stir 1 minute.

3. Slowly stir in broth, scraping the pot. Simmer 12-15 minutes.

4. Blend part of the soup with an immersion blender, leaving plenty of mushroom pieces. Stir in cream and optional soy sauce; heat gently. Season and top with reserved mushrooms.

## Jane's Note

Brown the mushrooms before adding liquid for a deeper, savory flavor.

## Serving & Storage

Refrigerate leftovers promptly in shallow, covered containers for up to 3-4 days. Reheat cooked leftovers to 165 F. Keep fresh toppings separate.