



CREAMY MUSHROOM SOUP WITH THYME

plus Garlic Bread

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Onion



2 | 4
Scallions



1 tsp | 2 tsp
Garlic Powder



½ Cup(s) | ½ Cup(s)
Flour
Contains: Wheat



1 | 2
Milk
Contains: Milk



1 | 2
Ciabatta
Contains: Soy, Wheat



8 oz | 16 oz
Button Mushrooms



2 TBSP | 4 TBSP
Crème Fraîche
Contains: Milk



1 tsp | 1 tsp
Dried Thyme



4 | 8
Mushroom Stock
Concentrates



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.



HELLO

CRÈME FRAÎCHE

This creamy cultured dairy product adds richness, body, and a hint of tangy flavor.



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 630



ONION A-PEEL

Why do we tell you to halve the onion before peeling it? Glad you asked! Halving the onion makes it easier to peel and, with the cut sides down, easier to slice.

BUST OUT

- Small bowl
- Whisk
- Medium pot
- Kosher Salt
- Black Pepper
- Cooking Oil
- Butter
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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1 PREP

- Place **1 TBSP butter (2 TBSP for 4 servings)** in a small microwave-safe bowl to soften. **Wash and dry produce.**
- Trim and quarter **mushrooms (skip if your mushrooms are pre-sliced!)**. Halve, peel, and dice **onion** into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens.



2 COOK MUSHROOMS

- Heat a **drizzle of oil** in a medium pot (**large pot for 4 servings**) over medium-high heat. Add **mushrooms, onion, and scallion whites**. Cook, stirring, until softened, 3-5 minutes.



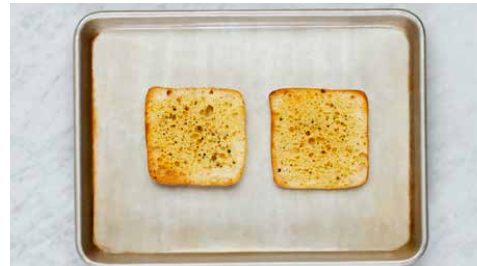
3 START SOUP

- To pot with **mushroom mixture**, add **half the thyme, ¾ tsp garlic powder, and 4 TBSP butter (all the thyme, 1½ tsp garlic powder, and 8 TBSP butter for 4 servings)**. (**You'll use the rest of the garlic powder later.**) Cook, stirring, until butter has melted and garlic and thyme are fragrant, 1-2 minutes.
- Add **half the flour (all for 4)**; cook, stirring, until everything is coated, 10-20 seconds.



4 FINISH SOUP

- Whisk **milk** into pot with **mushroom mixture** until fully incorporated.
- Add **2 cups water, stock concentrates, and 1 tsp salt (4 cups water and 2 tsp salt for 4 servings)**; stir to combine. Bring to a boil, then reduce heat to medium. Simmer until thickened, stirring occasionally, 8-10 minutes.
- Stir in **crème fraîche** until combined; taste and season with **salt and pepper** if desired.



5 MAKE GARLIC BREAD

- While soup simmers, combine **softened butter** with **remaining garlic powder** and a **pinch of salt and pepper**. **TIP: If butter is not yet softened, microwave for 5-10 seconds.**
- Halve and toast **ciabatta**. Spread cut sides with **garlic butter**. Halve on a diagonal.



6 SERVE

- Divide **soup** between bowls. Top with **scallion greens**. Serve with **garlic bread** on the side.