



Creamy Mushroom Soup

with Cheesy Herb and Garlic Toasts

Veggie

25 Minutes

Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

+ Add



Bacon Strips
100 g | 200 g

+ Add



Chicken Breast
Tenders +
310 g | 620 g



Mushrooms
227 g | 454 g



Ciabatta Roll
2 | 4



Leek, sliced
56 g | 113 g



Parsley and
Thyme
14 g | 21 g



Garlic, cloves
3 | 6



White Cheddar
Cheese, shredded
½ cup | 1 cup



Cream
56 ml | 113 ml



All-Purpose Flour
2 tbsp | 4 tbsp



Truffle Sea Salt
1 g | 2 g



Vegetable Broth
Concentrate
2 | 4



Onion, sliced
113 g | 226 g

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.
Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Ingredient quantities **56 g** | **113 g**
2-serving | 4-serving

Pantry items | Pepper, salt, butter

Cooking utensils | Aluminum foil, baking sheet, large pot, measuring cups, measuring spoons, small pan

1



Cook veggies

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Heat a large pot over medium-high.
- While the pot heats, thinly slice **mushrooms**.
- When the pot is hot, add **1 tbsp** (2 tbsp) **butter**, then **mushrooms, onions** and **leeks**. Cook for 5-6 min, stirring occasionally, until softened.

2



Prep

- + Add | **Bacon Strips**
- + Add | **Chicken Breast Tenders**
- Meanwhile, roughly chop **parsley**.
- Strip **1 tbsp** (2 tbsp) **thyme leaves** from stems, then finely chop.
- Peel, then mince or grate **garlic**.

3



Cook aromatics

- Reduce heat for the pot to medium.
- Add **1 tbsp** (2 tbsp) **butter**, then **flour, half the thyme** and **half the garlic** to the pot with **mushrooms** and **leeks**.
- Season with **salt** and **pepper**.
- Cook, stirring often for 30 sec, until **mixture** is fragrant and **veggies** are coated.

4



Simmer soup

- To the pot, add **cream, broth concentrates** and **2 cups** (3 cups) **water**. Bring to a boil over high.
- Once boiling, reduce to a simmer over medium-low. Simmer for 6-8 min, stirring occasionally, until **soup** thickens slightly.

5



Make cheesy toasts

- Meanwhile, halve **ciabatta**. On a foil-lined baking sheet, arrange ciabatta, cut-side up.
- In a small pan (or microwaveable bowl), melt **2 tbsp** (4 tbsp) **butter**.
- Add **remaining garlic, remaining thyme** and **half the parsley** to the **melted butter**. Season with **pepper**, then stir to combine.
- Drizzle **garlic** and **herb butter** over **ciabatta**. Sprinkle **cheese** over top.
- Broil in the **middle** of the oven for 2-4 min, until **cheese** melts and begins to brown. (**TIP:** Keep an eye on them so they don't burn!)

6



Finish and serve

- + Add | **Bacon Strips**
- + Add | **Chicken Breast Tenders**
- Stir **truffle salt** and **remaining parsley** into **soup**. Season with **pepper**, if you like.
- Divide **soup** between bowls.
- Serve **cheesy herb and garlic toasts** alongside for dipping.

Measurements within steps **1 tbsp** (2 tbsp) **oil**

2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. 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.

2 | Prep and cook bacon

+ Add | **Bacon Strips**

If you've opted to add **bacon**, heat a large non-stick pan over medium. When hot, add **bacon**. Cook for 5-7 min, flipping occasionally, until crispy.** Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside.

2 | Prep and cook chicken

+ Add | **Chicken Breast Tenders**

If you've opted to add **chicken breast tenders**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high. When hot, add **1/2 tbsp** (1 tbsp) **oil**, then **chicken**. Sear for 3-4 min per side, until **chicken** is golden and cooked through.**

6 | Finish and serve

+ Add | **Bacon Strips**

Roughly chop **bacon**. Top bowls with **bacon**.

6 | Finish and serve

+ Add | **Chicken Breast Tenders**

Thinly slice **chicken**. Top bowls with **chicken**.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook bacon and chicken to a minimum internal temperature of 160°F and 165°F, respectively.