



Creamy Mushroom Soup

with Truffle Salt and Cheesy Herb and Garlic Toast

Veggie 30 Minutes



- Mushrooms
- Ciabatta Roll
- Leek, sliced
- Parsley and Thyme
- Garlic, cloves
- White Cheddar Cheese, shredded
- Cream
- Cream Sauce Spice Blend
- Truffle Sea Salt
- Vegetable Broth Concentrate

HELLO THYME

This woody herb packs a fragrant and savoury punch!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, small pan, aluminum foil, medium pot, measuring cups

Ingredients

	2 Person	4 Person
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
Cream Sauce Spice Blend	2 tbsp	4 tbsp
Truffle Sea Salt	1 g	2 g
Vegetable Broth Concentrate	2	4
Unsalted Butter*	4 tbsp	8 tbsp
Salt and Pepper*		

* Pantry items

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.

Contact

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Cook mushrooms and leeks

- Heat a medium pot over medium-high heat (large pot for 4 ppl).
- While the pot heats, thinly slice **mushrooms**.
- When the pot is hot, add **1 tbsp butter** (dbl for 4 ppl), then **mushrooms** and **leeks**. Cook, stirring occasionally, until softened, 5-6 min.



Simmer soup

- Add **cream, broth concentrates** and **2 cups water** (3 cups for 4 ppl) to the pot. Bring to a boil over high.
- Once boiling, reduce to a simmer over medium-low. Simmer, stirring occasionally, until **soup** thickens slightly, 6-8 min.



Prep

- Meanwhile, roughly chop **parsley**.
- Strip **1 tbsp thyme leaves** from stems (dbl for 4 ppl), then finely chop.
- Peel, then mince or grate **garlic**.



Make cheesy toast

- Meanwhile, halve **ciabatta**. Arrange on a foil-lined baking sheet, cut-side up.
- Melt **2 tbsp butter** (dbl for 4 ppl) in a small pan or microwaveable bowl.
- Add **remaining garlic, remaining thyme** and **half the parsley** to **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 until **cheese** melts and begins to brown, 2-4 min. (**TIP:** Keep an eye on ciabatta so they don't burn!)



Cook aromatics

- Reduce heat to medium.
- Add **1 tbsp butter** (dbl for 4 ppl), then **Cream Sauce Spice Blend, half the thyme** and **half the garlic** to the pot with **mushrooms and leeks**. Season with **salt and pepper**. Cook, stirring often, until **mixture** is fragrant and **veggies** are coated, 30 sec.



Finish and serve

- Stir **truffle salt** and **remaining parsley** into **soup**. Season with **pepper**, to taste.
- Divide **soup** between bowls.
- Serve **cheesy herb and garlic toast** alongside for dipping.

Dinner Solved!