

## Simple Mushroom Soup with Parmesan Croutons

Adapted by Alicia Pettis

### Ingredients:

#### **Soup:**

- 2 tbsp extra virgin olive oil
- 1 medium yellow onion, diced
- 5-6 cups assorted mushrooms, chopped
- 1 tsp dried thyme
- 6 cups vegetable broth
- ½ tsp freshly ground black pepper
- Salt to taste

#### **Croutons:**

- 2 tablespoons (1/4 stick) butter
- 24 1/4-inch-thick baguette bread slices
- 1 cup grated parmesan cheese
- 1 teaspoon minced fresh thyme
- Sea salt flakes (Maldon brand)



### Instructions:

1. Warm oil in a pot, then add diced onion.
2. Sauté on medium-low heat for about 5 minutes, or until onion is translucent.
3. Add the mushrooms, and cook until tender, about 5-8 minutes.
4. Add the thyme and vegetable broth, and bring to a boil and then simmer for about 1 hour on low with the lid on.
5. While the soup simmers, preheat broiler setting to “low” and cut the French baguette into slices.
6. Butter both sides of each bread slice. Arrange bread on baking sheet.
7. Broil until golden, about 2 minutes. Turnover. Broil for another 2 minutes.
8. Sprinkle generous amount of cheese on each slice. Then add thyme and generous amount of sea salt on top.
9. Broil until cheese melts, about 1 minute. Then remove from oven to cool.
10. Once the soup has simmered for an hour, blend ingredients. Use either an immersion blender or stand blender.
11. Season to taste with salt and black pepper.
12. Ladle soup into bowls. Top each with at least 2 croutons and serve.