



## Mushroom french Onion Soup

Cooking Time: 30 Minutes

Mushrooms meet cheesy french onion soup in this savory yet simple collection of flavors, for a weeknight meal you can look forward to.

Ingredients are subject to availability

# Mushroom french Onion Soup

## Ingredients:

mushrooms

1/2 - 1 large yellow onion

1-2 leeks

small bottle white wine

vegetable stock

parmesan cheese

1 garlic clove

## Instructions:

1. Heat a large pot over medium heat. Slice the yellow onion and sauté in a tablespoon of olive oil, stirring occasionally. You will want them to cook for at least 30 minutes total.
2. Prepare the leeks: cut off the tough darker green tops and discard, slice the leeks into 1/4 inch rounds, immerse in cold water, and swish the leeks to separate the rounds and cleanse them from any sand. Drain and transfer to the pot with the onions, stirring. Mince the garlic and stir it into the onion and leek mixture. Season with a pinch of salt.
3. Heat a skillet over medium high heat. Slice the mushrooms and sauté in a couple of teaspoons of olive oil for a few minutes. Deglaze the pan by adding the small bottle of wine and allowing it to simmer with the mushrooms for another minute. Immediately transfer the entire mixture into the pot with the onions and pour in the vegetable stock. Cook for an additional 10-15 minutes, or until the onions have had their 30 minutes.
4. Divide the soup between bowls and sprinkle with parmesan cheese. If desired, place oven safe bowls under the oven broiler for a couple of minutes until the cheese has melted. Season with salt and pepper to taste. Enjoy!