

Creamy Mushroom Leek Soup

February 2015, by Camine Pappas

INGREDIENTS:

1 8 ounce package sliced baby Bella mushrooms
1 large leek, washed, outer layers discarded, sliced thin up to the green part. About $\frac{3}{4}$ C leeks
3 C water
1 Knorr Chicken Stock Cube
4 cloves garlic, chopped finely
2 T oil
 $\frac{1}{2}$ t dried tarragon
 $\frac{1}{4}$ t dried thyme
1 – $\frac{1}{2}$ C cream (your choice)
1 T chipotle in adobo sauce
 $\frac{1}{2}$ C finely diced Italian parsley
Sprinkling of hot chili flakes



DIRECTIONS:

In a large Dutch oven style pan, heat the 2 T oil on medium high. Add the leeks and mushrooms and stir until the leeks are completely transparent and the mushrooms have browned. You need to use a large pan so things are not too crowded. Then add the garlic and continue to stir for two minutes until the garlic is fragrant. Add the thyme and tarragon. Dissolve the cube in 2 C boiling water, and add. Then add another cup of water. Let simmer at a low boil for 15 minutes. Take off heat and let sit for 10 minutes.

Add all the soup to a blender and puree until only large chunks remain and the soup is cloudy and incorporated. Return to pan, turn burner on to medium, and heat through. Add the cream, the chipotle sauce, and season with salt and pepper and stir well. Heat through. Serve with a sprinkling of fresh parsley and a sprinkling of hot chili flakes.

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