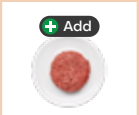




# Creamy Mushroom Soup

## with Truffle Salt and Cheesy Herb and Garlic Toast

Veggie 25 Minutes



Beyond Meat®  
2 | 4

Customized Protein **+ Add** **↻ Swap** or **\*2 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)



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

**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.

**Pantry items** | Unsalted butter, salt, pepper

**Cooking utensils** | Baking sheet, measuring spoons, small pan, aluminum foil, medium pot, measuring cups

1



### Cook mushrooms and leeks

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

+ Add | **Beyond Meat®**

- Heat a medium pot over medium-high heat (use large pot for 4 ppl).
- While the pot heats, thinly slice **mushrooms**.
- When the pot is hot, add **1 tbsp** (2 tbsp) **butter**, then **mushrooms** and **leeks**. Cook, stirring occasionally, until softened, 5-6 min.

4



### Simmer soup

- Add **cream**, **broth concentrates** and **2 cups** (3 cups) **water** 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.

2



### Prep

- Meanwhile, roughly chop **parsley**.
- Strip **1 tbsp** (2 tbsp) **thyme leaves** from stems, then finely chop.
- Peel, then mince or grate **garlic**.

5



### Make cheesy toast

- Meanwhile, halve **ciabatta**. Arrange on a foil-lined baking sheet, cut-side up.
- Melt **2 tbsp** (4 tbsp) **butter** 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!)

3



### Cook aromatics

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

6



### 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.

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

## 1 | Cook Beyond Meat®

+ Add | **Beyond Meat®**

If you've opted to add **Beyond Meat®**, when the pot is hot, add **patties** along with **mushrooms** and **leeks**. Cook, breaking up **patties** into bite-sized pieces, until crispy, 5-6 min.\*\* Season with **salt** and **pepper**. Follow the rest of the recipe as written.



Issue with your meal? Scan the QR code to share your feedback.

\*\* Cook to a minimum internal temperature of 74°C/165°F.