

CREAMY MUSHROOM & FARRO SOUP



Total Time
85 MIN.

Serving Size
6.5 OZ/177.4 G

Difficulty
EASY

Farro is a nutrient-packed grain that pairs nicely with earthy mushrooms in this comforting soup.

Yields
25

INGREDIENTS

	WEIGHT	MEASURE
Vegetable Oil	1/4 cup	60 mL
Mushrooms, sliced	1 1/2 lbs	750 g
Fresh Rosemary, finely chopped	2 tbsp	30 mL
Celery, diced	2 cups	500 mL
Onions, diced	2 cups	500 mL
Garlic, minced	3 tbsp	45 mL
Black Pepper	1 tsp	5 mL
Campbell's® Condensed Cream of Mushroom Soup	1 can 48 oz	1 can 1.36 L
Water	5 3/4 cups	
Farro, cooked	3 cups	750 mL
Baby Spinach, packed	3 cups	750 mL

INSTRUCTIONS

1. To large saucepan set over medium-high heat, add oil. Add mushrooms and rosemary; cook, stirring occasionally, for 8 to 10 minutes or until starting to soften and brown.
 2. Stir in celery, onions, garlic and pepper. Cook, stirring occasionally, for 5 to 10 minutes or until starting to soften.
 3. Stir in condensed mushroom soup and 5 3/4 cups (1.36 L) water; bring to a boil. Stir until smooth. Reduce heat to low. Cook at a simmer, stirring occasionally, for 25 to 30 minutes or until vegetables are tender. Stir in farro and spinach. Cook, stirring occasionally, for 5 to 10 minutes or until spinach is wilted and an internal temperature of 165F (74C) or higher is held for 15 seconds.
- CCP: Hold hot at 140F (60C) or higher for serving.
- CCP: Substitute farro with cooked barley, brown rice or quinoa if preferred.