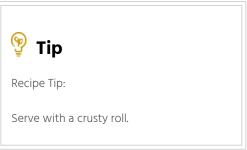


## SAUTÉED MUSHROOM AND BARLEY SOUP WITH SPINACH





Total Time 60 MIN.

## Serving Size 116TH RECIPE

Difficulty **EASY** 

Yields 16 A rich and velvety soup simmers with barley and mushrooms to create a satisfying and hearty soup variation.

| INGREDIENTS  | WEIGHT              | MEASURE              |
|--|---------------------|----------------------|
| Vegetable oil  | 1/4 cup             | 60 mL                |
| Button mushrooms, sliced                                   | 2 lb                | 1 kg                 |
| cloves garlic, minced                                      | 2 tbsp              | 30 mL                |
| Dried thyme leaves   | 1 tbsp              | 15 mL                |
| Campbell's® Signature Sautéed Mushroom and Onion<br>Bisque | 1 pouch (8<br>cups) | 1 pouch<br>(1.81 kg) |
| Water  | 8 cups              | 2 L                  |
| Pot barley   | 2 cups              | 500 mL               |
| Baby spinach   | 8 cups              | 2 L                  |

## **INSTRUCTIONS**

- 1. Heat oil in large stockpot set over medium-high heat; sauté mushrooms, garlic and thyme for 10 to 15 minutes or until mushrooms are golden around edges. Stir in Campbell's® Signature Sautéed Mushroom and Onion Bisque and add water; bring to a boil
- 2. Stir in barley and reduce heat to medium-low. Simmer for 30 to 40 minutes or until barley is tender and soup is thickened and flavourful. Remove from heat. Keep warm for up to 4 hours. Note that this can also be made ahead by letting cool completely and refrigerate for up to 3 days.
- 3. Prior to service, stir in baby spinach. Cook until spinach is wilted and ladle into bowl and serve immediately.