

## SAUTÉED MUSHROOM AND BARLEY SOUP WITH SPINACH



Total Time  
**60 MIN.**

Serving Size  
**1 16TH RECIPE**

Difficulty  
**EASY**

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

Yields  
**16**

### INGREDIENTS

	WEIGHT	MEASURE
Vegetable oil	1 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 Bisque	1 pouch (8 cups)	1 pouch (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.