



Green Bean Mushroom “Soup in a Snap”

It's green bean casserole flavor in a quick-to-make soup

- 5 Tablespoons unsalted butter, divided
- 5 ounces fresh wild mushrooms, clean, rough sliced
- Salt and ground black pepper as desired
- 2 shallots minced
- 1 garlic clove, minced
- 2 ounces fresh wild mushrooms, trim, clean, chopped
- 1/4 cup all-purpose flour
- 3 cups milk or unsweetened almond milk, divided
- 1/2 to 1 teaspoon hot sauce or to taste
- Salt and ground black pepper as desired
- 3 ounces very thin string beans, trimmed
- Topping:** Crushed canned fried onions as desired
- Ground red pepper or paprika

Prepare Mushroom Topping: In large pot, melt 2 Tablespoons butter, add 5 ounces wild mushrooms; sauté about 5 minutes or tender; remove from skillet to medium sized bowl; season with salt and black pepper to taste; set aside.

Melt 1 Tablespoon butter to skillet, add shallots and garlic; sweat over medium heat for about 3 minutes until softened. Remove and stir 1 Tablespoon shallot mixture into reserved mushroom bowl.

Prepare Creamy Mushroom Soup: Add 2 Tablespoons butter into remaining shallots in skillet; stir in remaining 2 ounces mushrooms; sauté over medium heat for 5 minutes. Add flour; toss to coat the mushrooms. Slowly whisk in 2 cups milk until mixture is smooth. Over medium heat; bring mixture to a boil, Simmer until mixture thickens, about 10 minutes. If too thick, add remaining milk until desired consistency. Season soup with hot sauce, salt, and black pepper.

Add String Beans to Topping: Cut beans into 1/2 to 1-inch pieces; place in microwave safe bowl with 1 Tablespoon water; cook on high power in microwave oven for about 3 minutes or until desired string bean texture and bright green. Stir tender beans into prepared mushroom topping; season to taste.

To Serve: Place hot mushroom soup in serving cups or small bowls; sprinkle about teaspoon fried onions in center of soup; top with about 1 full Tablespoon mushrooms string bean topping. If desired, lightly sprinkle with ground red pepper or paprika. Serve warm.
Serves 4 small servings

Cook's Note: I used a combination of maitake mushrooms and oyster mushrooms when I made this soup. The maitake mushroom has pieces that are small "petal-like" pieces to include in the center, and I chopped the larger parts for the creamy mushroom soup. Also, if the soup is still too thick, add more milk until it is your desired consistency. For larger servings, double the recipe.

About the Recipe: Did I hear that you love the classic holiday green bean casserole? Then you can add this recipe to your collection. It updates the traditional by using wild mushrooms and thin tender string beans that top the healthy mushroom cream soup. It's served as a small portion soup and

adds a bit of those “shouldn’t have but want it anyway” salty French-fried onions along with the mushrooms and green beans.