



Easy Caramelized Onion Mushroom Soup

Use an Instant Pot to prepare classic onion soup with tender mushrooms

- 2 pounds yellow onions, sliced ½ inch thick
- 1 Tablespoon olive oil
- 1 teaspoon salt
- ¼ teaspoon ground black pepper
- 1 Tablespoon ghee or unsalted butter
- 16 ounces Baby Bella or wild mushrooms, washed, sliced
- 2 garlic cloves, peeled, minced
- ½ teaspoon thyme
- 1 teaspoon basil
- 1 Tablespoon all-purpose flour
- ½ cup white wine
- 1 Tablespoon dark Balsamic vinegar
- 5 cups beef broth or stock
- Slices of lightly toasted French bread or baguette
- 4 slices Gruyere or Provolone cheese, shredded or cut to size
- Mixed blended microgreens as desired

1. Prepare Instant Pot on the *Sauté* setting for 5 to 7 minutes; Add onions, olive oil, salt, and ground black pepper to the Instant Pot. Secure the lid; adjust vent to seal; cook on *High Pressure Cook* setting for 5 minutes.; release pressure; carefully remove lid. Cook on *High Sauté* setting, stirring constantly until onions are deeply golden and caramelized about 3 to 5 minutes.
2. When onions are golden brown. Add the ghee or butter, mushrooms, garlic, thyme, and basil; sauté for 5 minutes to soften; stir in flour to combine.
3. Pour in wine, Balsamic vinegar; allow to simmer. Add beef stock; cover with the lid (check to see if it is in the sealing position), cook soup on *High Pressure* for 5 to 7 minutes.
4. When soup is cooked, quick release the pressure; taste for seasoning as desired. Yield: about 6-1/2 cups
5. To Serve: Spoon soup into oven safe bowls; top with toasted bread slice and cover with cheese; bake in preheated 400-degree oven for 5 minutes or melted.
6. Sprinkle top lightly with fresh microgreens. Yield: Serves about 4

Note: Settings may vary on various Instant Pot appliances, refer to the manufacturer's guide.

Cook's Note: Preparing caramelized onions in an Instant Pot is a time saver. Make sure that the onions are brown to develop the best flavor in the soup. We purchased our superfood blend microgreens from *The Chef's Garden*.

About the Recipe: Inspired by classic French onion soup, it's topped with crusty toasted bread covered with bubbly Gruyère cheese. This recipe also adds sauteed fresh mushrooms for an earthy umami flavor. Place fresh microgreens on top of the melted cheese. This soup is a real double taste treat.