

## Creamy Cheddar-Mushroom Soup

with Carrots and Ciabatta Toast



30-40min



2 Servings

What's not to love about a creamy cheddar soup—well, other than just how intensely rich it can be! But, we fixed that! To balance some of that richness we added freshly grated carrots, and we also sautéed cremini mushrooms for extra depth of flavor. Don't worry, aside from all of the veggie goodness, there's still enough cheddar and mascarpone to make the soup feel like a true wintertime indulg...

## What we send

- 2 oz piece sharp cheddar <sup>2</sup>
- 2
- 3 oz mascarpone cheese <sup>2</sup>
- 1 ciabatta roll <sup>3,1</sup>

## What you need

- all-purpose flour <sup>1</sup>
- kosher salt
- freshly ground pepper
- olive oil

## Tools

- box grater
- large pot
- rimmed baking sheet

## Allergens

Wheat (1), Milk (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 760kcal, Fat 51g, Carbs 53g, Protein 25g



### 1. Prep ingredients

Trim stem ends from **mushrooms** and thinly slice caps. Peel and finely chop **1 large clove garlic**. Trim ends from **scallions** and thinly slice, separating whites and greens.



### 4. Grate carrots & cheddar

While soup simmers, trim ends from **carrots**, scrub, and grate on large holes of a box grater (no need to peel). Alternatively, very finely chop carrots using a food processor. Grate **cheddar**.



### 2. Cook mushrooms

Melt **butter** in a medium pot over high heat. Add **mushrooms** and cook, stirring, until browned, 8-10 minutes. Add **garlic** and **scallion whites** and cook, stirring, until fragrant, about 1 minute. Add **1 tablespoon oil** and stir in **3 tablespoons flour**. Cook, stirring, until combined, 1-2 minutes.



### 5. Toast ciabatta

Preheat broiler with top rack 6 inches from heat source. Split **ciabatta** and place cut-side up on a rimmed baking sheet. Drizzle with **oil** and toast under the broiler until golden, about 2 minutes (watch closely as broilers vary).



### 3. Cook soup

Slowly stir in **3 cups water** and **vegetable broth concentrate**. Season with **½ teaspoon salt** and **a few grinds pepper**. Bring to a boil, reduce to a simmer, and cook until flavors meld, about 15 minutes.



### 6. Finish

Add **carrots** to soup and cook until tender, 2-3 minutes. Remove from heat and stir in **mascarpone** and **cheddar** until melted. Season to taste with **salt** and **pepper**. Garnish with **scallion greens** and serve with **ciabatta** alongside. Enjoy!