

# DINNERLY



## French Onion & Mushroom Soup with Cheddar Bread



20-30min



2 Servings

We didn't set out to put all other soups to shame, but we did want to make this loaded bowl of veggies and cheesy goodness one you wouldn't forget. Mission accomplished? You tell us. We've got you covered!

### WHAT WE SEND

- 1 medium yellow onion
- ½ lb pkg white mushrooms
- garlic
- ¼ oz fresh thyme
- 1 pkt vegetable broth concentrate
- 2 rolls <sup>1</sup>
- 2 oz pkt shredded cheddar-jack blend <sup>7</sup>

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour <sup>1</sup>
- white wine vinegar (or apple cider vinegar) <sup>17</sup>

### TOOLS

- medium Dutch oven or pot
- rimmed baking sheet

### ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 430kcal, Fat 24g, Carbs 41g, Proteins 16g



#### 1. Prep ingredients

Preheat oven to 400°F with a rack in the center.

Halve **onion** and thinly slice. Trim and discard stems from **mushrooms**, then cut caps into ½-inch wedges. Finely chop **2 teaspoons garlic**. Pick **1½ teaspoons thyme leaves** from stems; discard stems.



#### 2. Cook onions & mushrooms

Heat **2 tablespoons oil** in a medium Dutch oven or pot over medium-high. Add **onions** and **a pinch of salt**; cook, stirring occasionally, until tender and golden, 8–10 minutes.

Add **mushrooms** and **a pinch of salt**; cook, stirring occasionally, until softened, 3–5 minutes.



#### 3. Make soup

To pot with **veggies**, add **chopped garlic**, **1 teaspoon thyme**, and **1½ tablespoons flour**; cook, stirring, 1 minute. Stir in **broth concentrate**, **3 cups water**, and **2 teaspoons vinegar**. Bring to a boil, then reduce heat to medium. Simmer, partially covered, until slightly reduced, about 10 minutes (use foil if you don't have a lid). Generously season with **salt** and **pepper**.



#### 4. Toast rolls

While **soup** simmers, split **rolls** in half and lightly brush cut sides with **oil**. Arrange, cut-sides down, on a rimmed baking sheet. Toast on center oven rack until bread starts to crisp, about 7 minutes (watch closely as ovens vary).



#### 5. Make cheese bread & serve

Flip **rolls**, then top with **cheese** and **a few grinds of pepper**. Toast on center oven rack until cheese is melted, 5–7 minutes.

Serve **French onion and mushroom soup** topped with **cheddar bread** and **remaining thyme**. Enjoy!



#### 6. Add some green!

Buddy up your warm bowl of soup with a light, crisp salad. Start with crunchy romaine or peppery arugula, then toss in some thinly sliced fennel, grape tomatoes, and toasted nuts. Finish it off with a bright dressing of lemon juice, chopped garlic, olive oil, and fresh herbs like parsley and basil.