



## French Onion Beef & Mushroom Soup with Cheesy Floating Croutons

 40-50min  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, shredded beef, and cheesy goodness one you wouldn't forget. Mission accomplished? You tell us. We've got you covered!

## WHAT WE SEND

- 2 yellow onions
- ½ lb mushrooms
- ¼ oz fresh thyme
- ½ lb pkg ready to heat shredded beef <sup>2,3</sup>
- ¼ oz granulated garlic
- ¼ oz mushroom seasoning
- ½ oz fried onions
- 2 Portuguese rolls <sup>3</sup>
- 2 oz shredded fontina <sup>1</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour <sup>3</sup>
- sugar

## TOOLS

- medium Dutch oven or pot
- rimmed baking sheet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 650kcal, Fat 30g, Carbs 69g, Protein 33g



### 1. Prep ingredients

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

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

Use your fingers or two forks to break up **beef** into bite-sized pieces.



### 2. Cook onions

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 softened but not browned, 2–3 minutes. Reduce heat to medium and cook until deeply browned, 15–20 minutes. If onions start to burn or stick to pan, deglaze with a splash of water as necessary.



### 3. BEEF VARIATION

Add **mushrooms** and **a pinch of salt**; cook, stirring occasionally, until softened, 5 minutes. Add **½ teaspoon granulated garlic**, **1½ tablespoons flour**, and **1½ teaspoons thyme**; cook, stirring, 1 minute. Stir in **beef**, **mushroom seasoning**, **fried onions**, **3 cups water**, and **½ teaspoon sugar**. Bring to a boil, reduce to simmer. Simmer until slightly reduced, 10 minutes. Season to taste.



### 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 **cheesy bread** and **remaining thyme**. Enjoy!



### 6. Treat yourself!

Channel your inner Francophile and pair this comforting bowl of soup with a glass of red wine, like Côtes du Rhône or Pinot Noir.