

SKU1142 hero

Creamy Cheddar-Mushroom Soup

with Carrots and Ciabatta Toast



30-40min



4 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

- carrots
- scallions
- garlic
- packets vegetable broth concentrate
- cremini mushrooms

What you need

- all-purpose flour ¹
- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- box grater
- large pot
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Energy 747.0kcal, Fat 49.6g, Proteins 25.0g, Carbs 53.8g



1. Prep ingredients

Trim stem ends from **mushrooms** and thinly slice. Peel and finely chop **2 large cloves garlic**. Trim ends from **2 scallions** and thinly slice, separating whites and greens.



2. Cook mushrooms

Melt **butter** in a large pot over high heat. Add **mushrooms** and cook, stirring, until mushrooms are browned, 8-10 minutes. Add **garlic** and **scallion whites** and cook, stirring, until fragrant, about 1 minute. Add **2 tablespoons oil** and stir in **6 tablespoons flour**. Cook, stirring, until combined, 1-2 minutes.



3. Cook soup

Slowly stir in **5 cups water** and **all of the vegetable broth concentrate**. Season with **1 teaspoon salt** and **a few grinds pepper**. Bring to a boil, reduce to a simmer, and cook until flavors meld, about 15 minutes.



4. Grate carrots

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.



5. Toast ciabatta

Preheat broiler with top rack 6 inches from heat source. Split **ciabatta rolls** 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).



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!