

CREAMY MAITAKE TORTELLINI SOUP

Serves 4 adults.

This creamy soup is very easy, and so comforting in fall when Maitake arrive. Try it with a mixed variety of fresh mushrooms. Many other mushrooms will substitute well for Maitake. Try: Oyster, Chicken of the Woods, Puffball, Shiitake, or Wine Cap.



Ingredients

3 T. Olive oil	1 Clove garlic, minced
3 stalks, celery, chopped	3 carrots, peeled and chopped
1 onion diced	1 large bunch of spinach (or box frozen spinach)
2 cans cream of chicken soup	2 cans water
32 oz. chicken broth	Leaves from 4-6 sprigs of lemon thyme (optional)
4 oz. of fresh Maitake mushrooms, cut to bite size	
1 Family size package of cheese or chicken tortellini, half cooked	

Directions

Cook tortellini according to package directions until half-way done. Drain and set aside.

Put olive oil in a large soup/stock pan. Sauté garlic, celery, carrots, mushrooms, and onions until fully tender. (Note. If using Chicken of the Woods, add it first and cook for 7 minutes before adding other ingredients to the pan. If using Puffballs, add them later with the pasta.)

Add the fresh spinach. If using thawed frozen spinach, break up clumps of spinach with your

spoon as you cook. Cook for a few minutes until the mixture is simmering and the spinach is half-way cooked.

Add cream of chicken soup and water, and return mixture to a simmer.

Add chicken broth and tortellini. Return mixture to a simmer and cook until the tortellini is done. Add the leaves from the lemon thyme and cook 30 seconds only and then remove from heat. Serve in a bowl with a slice of old world style bread. (has a hard outer crust with soft inside.)

Note: the Lemon Thyme is optional, but the hint of lemon really adds the perfect accent. You may also try regular thyme or another herb of your choice.

Credit: Recipe by Angel Miller

Look for more recipes on our website:
2AngelsMushrooms.com

