

## Mushroom Medley Soup

Servings: About 4-6

### **Ingredients**

- 1 tablespoon olive oil
- 1 large carrot, chopped
- 1 celery rib, chopped
- 8 oz. fresh shitake mushrooms, stemmed & cut into ¼-inch slices
- 8 oz. cremini mushrooms, quartered
- 8 oz. white mushrooms, quartered
- 6 cup veggie broth or water
- ¼ cup chopped fresh parsley
- 1 teaspoon fresh thyme or ½ teaspoon dried
- Salt & freshly ground black pepper to taste
- ½ cup frozen peas
- ½ cup cooked rice, barley, or orzo

### **Directions**

1. In a large pot, heat the oil over medium heat.
2. Add the carrot and celery.
3. Cover and cook until softened, about 10 minutes.
4. Stir in all the mushrooms and broth and bring to a boil.
5. Reduce heat to low, add seasonings.
6. Simmer, uncovered, until veggies are tender, about 30 minutes.
7. About 10 minutes before serving, add the peas and rice.