



Easy Mushroom Barley Soup

Savannah · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

6

Description

I love mushroom barley soup and this recipe is so simple and quick that I wanted to share. It's perfect for a cold winter night.

Ingredients

— - ¼ cup olive oil - 1 cup chopped onion - ¾ cup diced carrots - ½ cup chopped celery - 1 teaspoon minced garlic - 1 pound sliced fresh mushrooms - 6 cups chicken broth - ¾ cup barley - salt and pepper to taste

Instructions

1. Heat oil in a large soup pot over medium heat. Add onion
2. carrots
3. celery and garlic; cook and stir until onion has softened and turned translucent
4. about 5 minutes. Stir in mushrooms and continue to cook for about 3 minutes. Pour in chicken broth
5. add barley
6. and bring to a boil. Reduce heat to low
7. cover
8. and simmer until barley is tender
9. about 40 to 50 minutes. Season with salt and pepper before serving. Cook's Note Use beef stock if you prefer
10. or vegetable stock for a vegetarian soup.