

Mushroom soup

NIBBLEDISH CONTRIBUTOR

Ingredients

1 chicken thigh (with bone) 4 cups of water 1 onion 2 potatoes, peeled and cubbed 2 carrots, peeled and sliced 250 grams of xerocomus mushrooms salt and pepper 1 spoon of butter 1 boullion cube basil leaves for garnish

Instructions

- 1. Pour water into pot, add chicken thigh, bring to boil, reduce heat and stimmer for 45 min.
- 2. Add carrots and potatoes to the pot.
- 3. Fry onin with butter, add mushrooms, fry till cooked.
- 4. Add onion and mushrooms to the soup.
- 5. Add boullion cube and pepper and salt if needed.
- 6. Stimmer 20min.
- 7. Serve garnish with greens, like parsley or basil.