



Mushroom soup

NIBBLEDISH CONTRIBUTOR

Ingredients

1 chicken thigh (with bone) 4 cups of water 1 onion 2 potatoes, peeled and cubed 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.