

Polish Mushroom Soup

Yield: 10 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-polish-mushroom-soup-recipe>

Ingredients:

- 6 ounces dried mushrooms about 4 to 6, such as Polish borowik or ceps
- 12 dried shiitake mushrooms large
- 3 cups homemade beef stock Homemade Beef Stock
- 5 ribs medium, celery, chopped
- 2 onions large, chopped
- 5 carrots chopped
- 1 pound white button mushrooms sliced
- 1 cup orzo
- 2 tablespoons unsalted butter
- 2 tablespoons flour
- 1 cup sour cream
- 2 tablespoons parsley finely chopped
- 2 tablespoons dill finely chopped
- salt
- ground black pepper

Nutrition:

1. Calories: 590 calories
2. Carbohydrate: 36 grams
3. Cholesterol: 120 milligrams
4. Fat: 31 grams
5. Fiber: 4 grams
6. Protein: 42 grams
7. SaturatedFat: 13 grams
8. Sodium: 340 milligrams
9. Sugar: 6 grams

Thank you for visiting our website. Hope you enjoy Polish Mushroom Soup above. You can see more 19 authentic polish mushroom soup recipe Get cooking and enjoy! to get more great cooking ideas.