

Hungarian Mushroom Soup

Yield: 4 min
Total Time: 40 min

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

Ingredients:

- 4 tablespoons butter
- 1 onion large, diced
- 1 pound mushrooms sliced white, crimini and/or a mix of wild mushrooms like chanterelles
- 3 tablespoons flour
- 1 tablespoon paprika
- 3 cups chicken stock vegetable stock, or bone broth
- 3 tablespoons soy sauce
- 1 cup 2% milk
- 1/2 cup sour cream
- 1 tablespoon lemon juice
- 1 tablespoon fresh dill chopped, or 2 tsp. dried dill
- 1/4 cup fresh parsley chopped
- salt
- pepper

Nutrition:

1. Calories: 330 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 55 milligrams
4. Fat: 21 grams
5. Fiber: 3 grams
6. Protein: 14 grams
7. SaturatedFat: 11 grams
8. Sodium: 1280 milligrams
9. Sugar: 12 grams

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