



Oyster Mushroom Noodle Soup (Vegan)

Servings : 4 servings **Source** : Oneingredientchef.com

INGREDIENTS

2 tablespoons olive oil
1 small white onion
3-4 carrots
4 stalks celery
3 cloves garlic
4 cups vegetable broth
2 cups water
2 cups (chopped) oyster mushrooms
1 1/2 cups pasta (I used fusilli)
1/3 cup (chopped) fresh parsley
1 teaspoon oregano
1 teaspoon thyme
Salt & black pepper

DIRECTIONS

Step One

This soup starts with a solid base of chopped carrots, celery, and white onion (mirepoix). A typical mirepoix would be finely-chopped, but I like to add larger, more rustic chunks to this soup by loosely chopping the onion and slicing the carrots and celery into half-moon pieces. Also, finely-chop 3 cloves of garlic. Add all this to a large stockpot that has been heated with a splash of olive oil.

Step Two

Give these veggies about 5 minutes in the stockpot over medium-high heat to soften and turn more translucent. Then, add the vegetable broth + water and bring to a boil.

Step Three

Next, add all the other ingredients into the pot (loosely-chopped mushrooms, pasta, parsley, oregano, thyme, salt (to taste), and liberal amounts of black pepper. Let this return to a boil and turn down the heat to a low simmer. Cover, and let simmer for about 30 minutes while the flavors work together to turn this soup into something magical.

That's it! Serve immediately or store in the refrigerator for several days.