

# Cream of Chicken of the Woods Mushroom Soup

## Ingredients

- ½ onion
- 2 cloves garlic
- 1 large carrot
- 2 stalks celery
- ½ lb. chicken of the woods mushrooms
- 1/3 cup + 1 TBSP vegan butter, divided
- Pinch of thyme
- 3 TBSP. all-purpose flour
- 3 cups water
- 1 cup full fat coconut milk
- Salt and pepper, to taste
- Parsley, to garnish (optional)

## Steps

1. Mince the garlic, and dice the onion, carrot and celery. Set aside. Wash your chicken of the woods well, and chop into 1-inch strips going against the grain of the mushroom. Use your hands to shred the strips into small pieces.
2. Melt the 1/3 cup of vegan butter and add the shredded chicken of the woods and cook for a couple minutes. Add the garlic, carrots and onions, and continue cooking for another 2-3 minutes. Add the celery and thyme, and stir well. Finally add the remaining butter and flour, stirring well, and cook for a minute or two, always stirring so the flour does not burn.
3. Add the water and coconut milk and stir. Bring the soup up to a simmer and reduce the heat, stirring occasionally for 10-15 minutes, until your soup is a consistency you like and the vegetables are well cooked. Season with salt and pepper, garnish with parsley, and serve.

