KIKKOMAN

Mushroom Soup

Total time **30 mins** **30 mins** preparation time

Nutritional facts (per portion):
637 kJ / 152 kcal

Fat: **10.9 g** Protein: **5 g**
Carbohydrates: **4.9 g**

INGREDIENTS

4 portion(s)

150 g	onions
1 tsp	oil
200 g	3-4 different varieties of mushrooms (button mushrooms, oyster mushrooms, shiitake etc.)
20 g	sliced bacon
800 ml	chicken stock
4 tsp	Kikkoman Naturally Brewed Soy Sauce
1 tsp	sugar
60 g	sour cream
7.5	chives

PREPARATION

Step 1

Peel the onions and cut them into thin slices. Heat up the oil in a pan. Sauté the onions until they turn golden brown. Trim the mushrooms and cut them into approx. 3 mm thick slices. Chop the bacon and fry in a pan with the oil. Add the mushrooms and continue cooking. Add the chicken stock and the sautéed onions and bring to the boil. Then season with the naturally brewed soy sauce and sugar. Put the soup into a cup (or bowl) and top with a tablespoon of sour cream. Garnish with chives.