

RECIPE

Cream of Mushroom Soup

3 Servings

Ingredients

- 1 ½ cups almond milk
- 1 cup mushrooms
- 2 stalks of celery
- 2 garlic cloves
- 1 Tbsp lemon juice
- ½ tsp salt

Instructions

1. Place mushrooms in a saucepan, cover with water, and bring to a boil. Reduce the heat, cover, and let simmer for 5-7 minutes. Remove from heat, and drain.
2. Combine all the other ingredients with the mushrooms and blend until smooth.
3. Garnish with mushrooms (previously cooked) briefly marinated in tamari sauce.

