

# Creamy Mushroom Soup

**Calories:** 717 kcal

**Servings:** 1

**Time:** 15 Mins

## Ingredients

- 2.00 tsp Butter
- 20.00 g Cheddar Cheese (shredded)
- 1.00 whole Egg
- 140.00 g Mushrooms (common) (chopped)
- 2.00 g Salt and Pepper (to season)
- 1.00 whole Ultra Lite Chicken Sachet (Or Chicken Stock Cube)
- 250.00 ml Water (hot)

## Instructions

1. Using a pot on medium heat, saute' mushrooms in butter until soft. Remove from heat.
2. Combine 200 ml of hot water with chicken sachet until dissolved. Whisk the egg and pour both chicken broth and egg into the pot with mushrooms.
3. Using a hand blender, combine mushrooms and broth until smooth. Add more hot water to reach desired consistency if required.
4. Return pot to heat, and simmer for 5 minutes. Add cheese before serving. Season with salt and pepper.