

Creamy Mushroom Soup

Yield - 8 cups

Ingredients:

2 stalks celery, rough chopped
2 small or 1 medium zucchini, rough chopped
1 cup [Almond Milk](#)
 plus 1 cup more to help blend
2 cups mushrooms, rough chopped
 Plus 1 cup more, rough chopped (to pulse in last)
3 cloves garlic
1 tablespoon miso
½ teaspoon oregano
½ teaspoon salt
2 teaspoons lemon juice
1 tablespoon mushroom powder (see note below)

Directions:

Add all ingredients to your high-speed blender and blend until well combined. Use additional almond milk for consistency. Pulse in the remaining cup of mushrooms for texture.

Notes:

Mushroom Powder - you can easily create your own by saving those mushrooms stems, slice them and dehydrate until completely dry. Place the dried stems in a coffee grinder (one you saved for culinary purposes) and grind to powder. Store in a glass container in your spice cabinet for those opportunities when you need concentrated mushroom taste.