



CREMINI MUSHROOM AND ROASTED GARLIC RICE SOUP


QUICK INFORMATION

TIME

45 MINS

SERVES

8-12

CALORIES

320

INGREDIENTS

- 3 cups cooked Lundberg® Brown Basmati Rice, divided
- 1/3 cup butter
- 1 pound cremini mushrooms, sliced
- 1 large sweet mild onion, finely chopped
- 1 (6.5 oz.) container Garlic and Herb Spreadable Cheese
- 2 (14 oz.) cans roasted garlic seasoned chicken broth, divided
- 2 cups water, additional if desired
- 8 slices pre-cooked ready-to-serve smoked bacon
- Salt and pepper to taste

NUTRITIONAL FACTS

Serving Size: 1/12 serving (178g)

AMOUNT PER SERVING

Calories 320 Calories from Fat

Total Fat 12g
 Saturated Fat 5g
 Trans Fat 0g

Cholesterol 20mg

Sodium 290mg

Total Carbohydrate 47g
 Dietary Fiber 0g
 Total Sugars 2g

Protein 8g

PREPARATION

Melt butter in a large non-stick stockpot over medium-high heat. Add mushrooms and onion; cook about 10 minutes, stirring periodically. Let mixture cool slightly. In food processor or blender, combine mushroom mixture, 1 1/2 cups rice, cheese and 1 cup broth. Pulse mixture until mushrooms are finely chopped but not pureed and mixture is thoroughly combined. Return mixture to stockpot; stir in remaining rice, broth and water. Bring to a boil; cook uncovered over medium heat 5 minutes. Heat bacon slices between paper towels in microwave according to package directions. Chop bacon and set aside. Add salt and pepper to soup to taste. To serve, ladle soup in to bowls; sprinkle with bacon. Makes 8 to 12 servings.

Recipe adapted from USA Rice Federation