

Marshall's
HAUTE SAUCE

Habanero Mushroom Soup

Ingredients

1 onion, diced
1 cup mushrooms, assorted
2 cups stock (veg or chicken)
2 tbsp. Habanero Carrot
Curry Sauce
½ cup crème fraiche
¼ cup whipping cream
2 tsp. paprika
2 tsp. Marshall's Haute Spices-
Potato Rub
2 sprigs fresh dill or 1 tsp.
dried

Instructions

- Chop mushrooms and onions to desired size.
- Add olive oil to a large sauce pan over medium high heat.
- Add onions and sauté roughly 4-5 minutes.
- Add mushrooms and sauté an additional 5 minutes to intensify flavor and remove some extra moisture.
- Add Habanero Carrot Curry Marshall's Haute Sauce, paprika, Potato Rub and cook for 2 more minutes.
- Add stock and simmer for 5 minutes.
- Remove from heat and stir in crème fraiche, cream, and dill.
- Season with salt and pepper to taste.
- Serve immediately with bread and/or a salad.

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