

# Vegetarian Barley Mushroom Soup



## Ingredients

- 1 cup chopped onion
- 2 cloves garlic, minced
- 1 tbsp vegetable oil
- 1 cup sliced carrots
- 1 cup sliced mushrooms
- 1/2 cup Quaker® - Medium Barley
- 1 tsp basil
- 1/2 tsp oregano
- 1/2 tsp salt (optional)
- 1/4 tsp black pepper
- 6 cups water

## How to make it

1. In 4-quart saucepan or Dutch oven, cook onion and garlic in oil until onion is tender.
2. Add remaining ingredients.
3. Bring to a boil.
4. Reduce heat to low; cover.
5. Simmer 45 to 50 minutes or until barley is tender, stirring occasionally.
6. Add additional water if soup becomes too thick upon standing.
7. **TEN 1-CUP SERVINGS** To use Quick QUAKER Barley, substitute 2/3 cup quick barley for medium barley and decrease water to 5 cups.
8. Prepare recipe as directed above except simmer 15 to 20 minutes or until barley is tender, stirring occasionally.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	45 min	50 min	1

## Made with



**Quaker® - Medium Barley**