

Mushroom, Barley & Chicken Soup

2 T butter

1 medium-large onion, diced

2 cloves garlic, minced

1/2 t dried thyme

salt & pepper

8-10 ounces button mushrooms, sliced

4+ cups chicken broth

6-8 ounces baby bella mushrooms, sliced

1 cup pearl barley

1 chicken breast, no skin, shredded

In a pot you like for soups, pour 4 cups of chicken broth and one cup of dry barley and bring to rolling boil. After you get a boil, bring pot down to a simmer. Simmer for 30 minutes. In a skillet, saute onions in butter, add garlic, thyme, salt & pepper. After about six minutes, add sliced mushrooms and saute.

Add the ingredients from skillet to the simmering barley. Continue to simmer until the barley is completely cooked (45 minutes to an hour). Add more water or chicken broth to thin soup to your desired consistency. Add chicken and simmer a couple of minutes. Check for salt & pepper (you'll need more than you might initially think). Serve with a grilled cheese sandwich and you've got dinner!