

## **Tomato-Mushroom Soup**

### **Ingredients:**

1. Medium onion, 1, chopped
2. Garlic, 1 clove, minced
3. Vegan or dairy butter, 1 tablespoon
4. Olive oil, 1 tablespoon
5. Fresh mushrooms, 4 cups, chopped
6. Water, 2½ cups
7. Tomato paste, ¼ cup
8. Vegetable bouillon granules, 1 tablespoon
9. Pepper, ¼ teaspoon
10. Vegan or dairy Parmesan cheese, shredded, ¼ cup

### **Directions:**

1. In 2-quart saucepan, cook onion and garlic in hot butter and oil for 5 minutes.
2. Add mushrooms, then cover and cook for 5 minutes.
3. Stir in water, tomato paste, bouillon granules, and pepper.
4. Bring to a boil, reduce heat, cover and simmer for 20 minutes.
5. Ladle into bowls, sprinkle with Parmesan cheese.