

**MIYABI
JAPANESE
ONION SOUP**

ORLANDO, FL

MIYABI JAPANESE ONION SOUP

PREP TIME: 5 MIN TOTAL TIME: 30 MIN SERVES: 6

INGREDIENTS

- 1 ½ cups chopped white onion
- 1 cup chopped celery
- 3 cups frozen, diced carrots
- 2 cups canned mushrooms
- 1 ½ teaspoons chopped garlic
- ½ teaspoon ground ginger
- 1 ½ cups low-sodium beef broth
- 6 cups low-sodium chicken broth

DIRECTIONS

- 1 Place onion and celery into a large pot.
- 2 Add carrots, mushrooms, garlic and ginger to pot; sweat vegetables together until softened.
- 3 Pour beef and chicken broth in with the vegetables.
- 4 Bring to a boil, lower heat and simmer for 20 minutes.
- 5 Serve and enjoy!