**The Woodlands at Phillips**

Maitake Potato Soup

**Ingredients:**

2 Medium Onions, chopped

3 Cloves Garlic, minced

4 Sprigs Thyme

1 lb. Maitake Mushrooms, chopped

4 Tbsp. Avocado Oil

1 Quart Chicken Stock

24 oz. Prepared Mashed Potatoes

2 Cup Half and Half

Salt and Pepper to taste

**Directions**

Sauté onions in 2 Tbsp. avocado oil until soft. Add garlic and thyme and cook 3-5 minutes. Transfer onion mixture to soup pot and add chicken stock and turn heat to medium-low. Sauté Maitake mushrooms in remaining 2 Tbsp. avocado oil until slightly seared, about 8-10 minutes. Add mushrooms and prepared mashed potatoes to the soup pot and simmer for about 20 minutes. Remove thyme sprigs and add half and half. Using immersion blender puree until smooth. Add salt and pepper to taste. Heat thru and serve