



Mama P's Recipes

Organic Gourmet Seasonings

Mama's Zuppa Di Funghi e Patate

Potato & Mushroom Soup

Made with [Mama Patierno's Italian Seasoning](#)



Mama's classic Italian Mushroom and Potato Soup is a breeze to prepare, combining earthy mushrooms and tender potatoes in a rich, flavorful broth. This comforting dish brings the authentic taste of Italy to your kitchen with simple ingredients, ready in no time. Despite its ease, it's brimming with vibrant flavors, making it not only delicious but also nourishing and wholesome. Perfect for a quick weeknight dinner or a cozy family meal, this soup is a hearty hug in a bowl that will leave everyone asking for seconds."



Ingredients:

- ❑ 48 to 64 oz of mushroom stock (depending on how brothy you desire the soup to be)
- ❑ 16 oz of chicken broth
- ❑ Qty 4 of 4 oz cans of sliced mushrooms
- ❑ 20 oz of fresh sliced mushrooms from market
- ❑ 2 TBS butter
- ❑ 2 TBS extra virgin olive oil
- ❑ ½ cup Wondra or all-purpose flour
- ❑ ½ cup of half and half
- ❑ 8 baby potatoes quartered, or 3 larger red potatoes cut into 8ths
- ❑ TBS [Mama Patierno's Italian Seasoning](#)
- ❑ ¾ TBS garlic salt
- ❑ 1 TSP of fine black pepper or more to taste
- ❑ 1 TSP of sea salt or more to taste

Learn "How to Make" this dish on the next page



“How to Make”



In this order...

- Add the 16 oz of chicken broth plus all canned mushrooms and 10 oz of fresh mushrooms to a blender and blend/puree.
- Add the blended water and mushroom mixture into a Dutch oven or large pot and add all remaining ingredients in the order shown
- Bring to a boil and then let simmer for 35 to 40 min or until the potatoes are soft
- Let sit for 10 min
- Stir and serve



Other optional enhancements:

- Add oyster crackers
- Add 8 oz (dry) cooked Ditalini pasta
- For a thicker and creamier version puree/blend all but 4 oz of the fresh mushrooms and add more cream if desired in the blender and consider adding one can of sliced mushrooms for each bowl when served