

# Crock Pot Mushroom-Spinach Soup with Middle Eastern Spices



So it's Saturday and I've got a date with this really fungi... haha, get it?! I'm making a mushroom soup!

This version is an adaption of [a recipe from the New York Times](#), it is not my original creation. But I saw the recipe online and thought... this looks delicious, but has WAY TOO MANY steps. Let's make it easy and throw it all in the [crock pot](#) instead. And guess what. Yup. It works just perfectly without the extra hassle and dirty dishes.

There are so many wonderful varieties of mushrooms, you can change up the the recipe a million different times for different texture and flavor results. Play around with it. I have increased the quantity of seasonings after reading reviews saying that it needed a little more umphh. I don't think that's a technical culinary term, but neither is WOW or YUM and those are the things I'm going for here! I've added links for you to my [favorite brand of seasonings](#), just in case you don't already have these items on hand.

Try this soup with a dollop of plain greek yogurt and some

naan or pita bread. Enjoy!

## **Crock Pot Mushroom-Spinach Soup with Middle Eastern Spices**

**Prep Time: 20 minutes**

**Cook Time: 7 hours**

**Serves: 8 people**

~1-1.5 lbs fresh mushrooms- cleaned and diced=about 5-6 cups

(try button, cremini, portobello, Baby Bella, etc)

1/4 lb shallot (one) finely diced

2 T. tomato paste

3 T. salted butter

2 t. dried [thyme](#)

1 1/2 t. [coriander](#)

2 t. [cinnamon](#)

2 t. [cumin](#)

1 t. salt

1/2 t. freshly cracked black pepper

5 cups water

5 ounces fresh baby spinach

1 lime

plain greek yogurt (optional)

Dice mushrooms and shallots and stir together in [crock pot](#). Add seasonings, tomato paste, and butter. Pour water in, but

do not stir. Cook on low for 6 hours- you may lift the lid and give it a stir after the butter appears to be completely melted.

After 6 hours, add the spinach and squeeze about 2 T. of fresh lime juice into the crock pot, give it all a stir, and heat on low for up to one more hour... or until spinach is wilted. Serve with a dollop of plain greek yogurt.

---

## Crock Pot Corned Beef with Guinness



A bite of Irish perfection— corned beef, roasted potatoes, and a brussel sprout.

Apparently I make corned beef in the crock pot every year and I've already posted multiple recipes, so here's a summary of

past years and what I did for 2016. This attempt might be the easiest and my favorite!!

*Quick summation of leprechauns past...*

First recipe for [Crock Pot Corned Beef and Cabbage](#) is a full Saint Patrick's Day dinner in a pot. It includes the cabbage and the potatoes right in with the meat, making it an easy one-pot meal.

The next [Crock Pot Corned Beef and Cabbage](#) recipe is the easiest with very minimal ingredients, but still a great flavor. You can vary the taste by using different beers.

TODAY'S recipe is the most favorite yet, but still only uses three ingredients. You will need to make the [Crock Pot Caramelized Onions](#) in advance, but they are delicious to have on hand and use in so many different meals!



This casserole shaped crock pot is so useful for a variety of meals!

I used my [Crock Pot Casserole Cooker](#) and it was the perfect shape for the beef– sometimes it's so frustrating to get a big corned beef and then not have it fit into an oval pot!! [This one](#) was exactly the right fit.

Hope you have a fabulous Saint Patrick's Day celebration this week. No matter if you were born with the luck of the Irish,

married into the apostrophe, or are just enjoying being green.... maybe it be a delicious day for all!

## **Crock Pot Corned Beef with Guinness**

**Prep Time: 2 minutes**

**Cook Time: 7-8 hours**

1 5-lb. Corned Beef Brisket

1 pint Guinness beer

1/2 c. [Crock Pot Caramelized Onions](#)

Rinse meat before putting into the crock pot to remove the goo. Throw away the seasoning packet, if it was included. Put meat in, fat side up. Pour beer directly onto meat and then put caramelized onions into the liquid and onto the meat. Cook on low for 7-8 hours. Remove from liquid and let sit for 5 minutes, then remove top layer of fat and discard it. Slice meat against the grain and serve.

If you have leftovers, this meat makes great corned beef hash or reuben sandwiches, too! Enjoy!

---

## **Crock Pot Chocolate Bread Pudding**



What could be better than a recipe starting with challah and Rolos?!

This dessert was a huge hit last night at the Dinner Is A Crock Launch Party, showcasing some of my favorite recipes that I like to use in my cooking classes. We had so much fun, ate way too much, and laughed all the calories away.

I've made this dish many times before in my oven. When my son was younger, he was allergic to eggs, so it was really hard to make safe desserts for him that we actually all wanted to eat. My friend, Lisa, shared this recipe with me that originated [here](#). I took the oven version and just threw it all in my crock pot instead. It stayed warm and gooey and perfectly warm all night. On the other hand, if I had made it in the oven and served it, it would have been cold and crunchy well before everyone had a chance to eat it. This is one definite benefit of the crock pot!

Let's be honest, the first two ingredients capture everyone's interest. Challah. Rolos. What else do you need to know?!



We served the crock pot chocolate bread pudding with both vanilla and chocolate ice cream, but chocolate definitely won last night– only a couple people wanted vanilla ice cream. Good to know for the future– I will buy more chocolate than vanilla. Although I’m tempted to get a coffee or salted caramel next time instead of

vanilla!

## **Crock Pot Chocolate Bread Pudding**

**Prep Time: 5 minutes**

**Cook Time: 3 hours**

**Serves 12-15**

1 loaf challah, cubed (about 8 cups)

1 8 oz. bag [mini Rolos](#), each cut in half (this is easier because they are already unwrapped)

1.4 oz. package cook and serve chocolate pudding

2.5 cups lowfat milk

1 12 oz. jar [caramel topping](#)

Put challah and Rolos in the crock pot. In a separate bowl, mix milk and pudding until dissolved, then pour into crock pot and mix together until bread cubes are coating evenly. Cook on low for 2 hours. Chocolate pieces will be melted and gooey. Pour caramel topping over everything evenly and then keep on “warm setting” for an hour. Serve with ice cream.