

ZUCCHINI SOUP

- 2 zucchini
- 1 Onion
- 3 cloves garlic
- 3 cups chicken broth
- 1/2 tsp salt
- 1/4 tsp pepper
- 1/4 tsp dried rosemary
- 1/4 tsp dried thyme
- 1/2 cup sour cream
- 1 cup cheddar cheese
- Parsley for garnish



Recipe Instructions

1. Shred the zucchini and onion using slicer shredder.
2. Add all ingredients to stock pot, except sour cream and cheese. Bring to a boil and then simmer on low for 15 minutes.
3. Remove from heat. Stir in sour cream. Pour into blender and blend until smooth.
4. Shred cheese and Garnish with cheese and parsley before serving.