

French Zucchini Soup

5 -6 zucchinis, ½ peeled leaving some of the green skin for color, sliced in chunks
1/3 cup Manchego Spanish cheese
Water to cover ¾ of the zukes
Salt and pepper to taste

Place peeled and sliced zukes in a stainless steel pot and cover just to ¾ with clean filtered water. Bring to a boil and cover and turn down to simmer for approximately 10 – 15 minutes til zukes are tender. Remove from remaining water and set aside. Process in food processor til smooth. Return to pot add the remaining water to desired consistency, add shredded cheese stirring to fully incorporate with heat on low for just a few minutes to melt the cheese completely. Season to taste and Enjoy!

Note: this is the easiest most delicious soup ever and the addition of sautéed onions on top is delicious I am told. I have added some crisp homemade seasoned croutons.

*This recipe was donated by Marcie Lakin.