

ZUCCHINI SOUP

from Wegmans.com

(yield 8 cups)

Ingredients

- 1 Tbsp Wegmans Pure **olive oil**
- 1 pkg (7 oz) Food you Feel Good About Chopped **onions**
- 1 Tbsp Food you Feel Good About Cleaned & Peeled **garlic**, minced
- 4 **zucchini** (about 2 lbs) , ½-inch diced (about 6 cups), divided
- 1 container (32 oz) Food you Feel Good About **chicken culinary stock**
- 1 bunch **green onions**, trimmed, thinly sliced (about 1 cup), divided
- ½ bunch **fresh cilantro**, stemmed, chopped (about 1¼ cups)
- salt** and **pepper** to taste

Preparation

- 1.** Heat olive oil in stockpot on medium low. Add onion and garlic; reduce heat to low. Cook, stirring often, about 10 minutes, until onion is soft and translucent, but not browned.
- 2.** Add about 4 cups zucchini to pot. Cook 5 minutes. Add stock; bring to a simmer on high heat.
- 3.** Add half the green onions. Reduce heat to medium; simmer 2 minutes. Remove from heat; add cilantro.
- 4.** Puree soup carefully with handheld blender until smooth. Return to medium heat. Add remaining 2 cups zucchini. Simmer 8-10 minutes until zucchini is tender. Season with salt and pepper; ladle into warm bowls. Garnish with remaining green onions.

OPTIONS Garnish with Vermont Creamery Goat Cheese and thinly sliced radishes.