



[Zucchini Soup Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Zucchini Soup Ingredients:

- 4 TBSP Olive Oils
- 1 White Onion, finely chopped
- 1 Hot Cherry Pepper, diced (I strongly suggest disposing of the seeds!)
- 6 cups Zucchini, chopped
- 1½ cups Bread, chopped (day old or stale)
- 3 cups Vegetable Broth
- 1 cup Water
- 1 TBSP Cilantro, finely chopped
- 2 tsp Lemon Juice
- 6 oz Bleu Cheese, crumbled
- 8 oz Half and Half Cream

Zucchini Soup Directions:

- Heat Olive Oil in a large pot.
- Add onions and red pepper, sauté 4-5 minutes until onions are clear.
- Add zucchini, sauté another 4 minutes.
- Add bread, broth and water, bring to a boil, reduce heat, cover and simmer for 20 minutes.

- Remove from heat.
- Add cilantro.
- Puree in a blender or food processor until smooth (you can do a few batches if you need to), or use an immersion blender (hubby's favorite kitchen toy!).
- Return soup to pot.
- Stir in lemon juice, bleu cheese and half and half.
- Serve hot.