Zucchini Potato Soup

Jacob · 30/09/2024



Prep Time

1 hr

Dificult

Medium

Servings

8

Description

This satisfying zucchini potato soup is delicious served cold for a light summer meal or warm for a comforting fall lunch Adjust herbs and seasonings to taste

Ingredients

- - 2 tablespoons butter - 2 onions
- chopped - 2 potatoes
- peeled and diced - 8 zucchinis
- chopped - ½ teaspoon dried basil - ¼ teaspoon dried thyme - ¼ teaspoon dried rosemary - ¼ teaspoon ground white pepper - 4 cups chicken broth - 1 cup whole milk - ¼ cup dry potato flakes (Optional) - 1 tablespoon soy sauce - 4 tablespoons chopped fresh dill weed

Instructions

1. Melt butter in a large saucepan over medium heat; stir in onion. Cook and stir until onion has softened and turned translucent
2. about 5 minutes. Add diced potato
3. zucchini
4. basil
5. thyme
6. rosemary
7. and white pepper; continue to cook and stir until zucchini is soft
8. about 5 minutes. Add broth and bring to a simmer; cook until potatoes are soft
9. about 15 minutes. Puree soup with an immersion blender until smooth; add milk and stir until heated through
10. without boiling. Stir in potato flakes if needed to thicken the soup. Season to taste with soy sauce and garnish with dill weed.