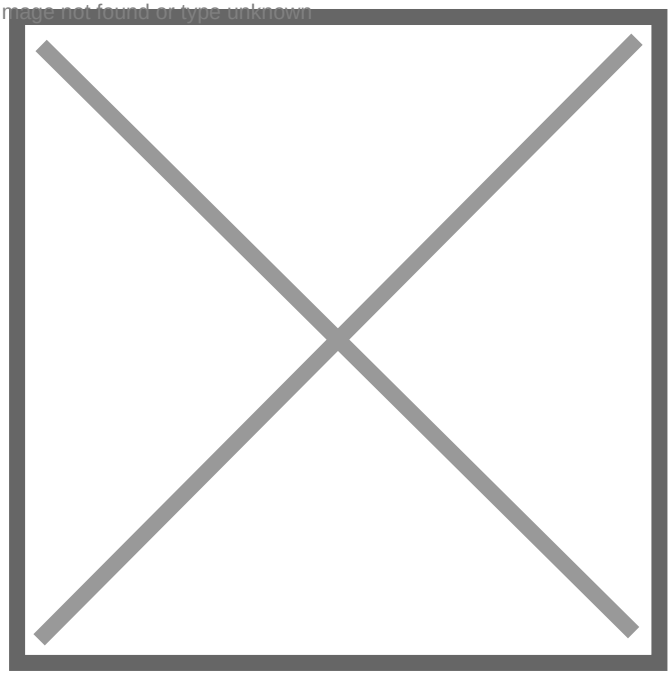
Easy Chilled Zucchini Soup

Jacob · 30/09/2024

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Prep Time

30 mins

Dificult

Medium

Servings

1 hr 15 mins

Description

Meeps Yoxs recipe for chilled zucchini soup serve cold or at room temperature

Ingredients

- - 1 tablespoon olive oil - 1 medium onion
- chopped - 2 cloves garlic
- minced - 2 teaspoons curry powder - 1 ½ pounds zucchini
- sliced - 2 cups water - 2 cups chicken broth - 1 baking potato
- peeled and chopped - coarse salt - ? cup sliced toasted almonds

Instructions

1. Heat oil in a pot over medium-high heat. Cook onion in oil for 4 to 5 minutes. Add garlic and curry powder. Add zucchini
2. water
3. broth
4. and potato. Season with salt. Reduce heat and let simmer until tender
5. about 25 minutes. Puree mixture using an immersion blender until smooth. Let cool to room temperature or chill until cold
6. about 30 minutes. Serve with almonds.