



Simple Cucumber Soup

Savannah · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

3

Description

This cucumber soup is a simplified version of my mums cucumber soup recipe Its so simple yet its one of the best soups Ive ever had Add seasonings if you like but i prefer to just use a goodquality vegetable broth

Ingredients

- - 1 tablespoon butter
- or more to taste - 1 tablespoon olive oil - 1 small yellow onion
- chopped - 1 large clove garlic
- minced - 2 large English cucumbers
- peeled and thinly sliced - 2 small zucchini
- thinly sliced - 3 cups vegetable broth

Instructions

1. Heat butter and oil in a large saucepan over medium-high heat until butter melts. Add onion and garlic; sauté until translucent
2. 3 to 5 minutes. Add cucumbers and zucchini; cook and stir until softened
3. 2 to 3 minutes. Add broth and bring to a boil. Reduce the heat to medium-low and simmer until vegetables are tender
4. 20 to 25 minutes. Purée soup with an immersion blender until smooth.