

## *Chilled Zucchini Soup*



### **Ingredients**

2 Tbsp. olive oil

1 Tbsp. butter

1 small Vidalia onion, chopped

2 garlic cloves, thinly sliced

Salt and pepper to taste

3 zucchinis, skins left on, chopped into small pieces

1 cup low-sodium, reduced-fat chicken broth, divided

1-1/4 cups water

Fresh parsley, finely chopped

1 orange bell pepper, chopped (optional)

1 yellow bell pepper, chopped (optional)

### **Directions**

Place olive oil and butter in a large saucepan and heat over medium-low. When butter has melted, add onion and garlic; season with salt and pepper. Cook, stirring frequently until onions are tender. Add zucchini and 1/2 cup of broth. Continue to cook, frequently stirring, until zucchini is soft. Pour in remaining broth and water, reduce heat to simmer, and cook until

zucchini starts to turn translucent. Carefully transfer to a blender, working in batches, and puree until smooth. Place blended soup in the refrigerator to chill. When ready to serve, dampen the rims of several three-ounce glasses with water and invert into chopped parsley. Fill glasses with chilled soup and, if desired, top with chopped orange and yellow peppers.