

Recipe for: FRENCH ZUCCHINI SOUP

10-20 servings

INGREDIENTS

- 4 medium zucchini
- 2 large yellow or white onions
- 1/4 c. olive oil
- 2 cloves of garlic
- 2 tsp. tarragon
- 1 qt. veggie broth
- 1 tsp. salt
- 1 c. Boursin, Alouette, or Brie - optional

DIRECTIONS

1. Chop zucchini into 1/2-inch slices.
2. Cut onions into large julienne slices.
3. Sauté in a medium size sauce pan on low heat occasionally stirring for 10 minutes or until onions and zucchini are soft.
4. Add sliced garlic and sauté on low heat while stirring for 2 more minutes.
5. Stir in tarragon and salt.
6. Blend vegetables with broth until smooth.
7. Return to sauce pan and heat to a boil.
8. Remove from heat.
9. Serve in a bowl with a scoop of your soft cheese of choice.

