

## **Zucchini Soup**

2 tablespoons olive oil

1 large onion, chopped

2 garlic cloves, sliced

2 teaspoons minced fresh rosemary

6 cups vegetable stock

1 russet potato, peeled, sliced

3 medium zucchini, thinly sliced

1 extra zucchini, cut into 1/2-inch cubes

- Heat oil in heavy large saucepan over medium-high heat.
- Add onion; sauté until translucent, about 5 minutes.
- Mix in garlic and rosemary.
- Dice potato and throw in pan, let simmer for 3 minutes
- Dice zucchini and simmer for 5 minutes
- Add stock bring to boil.
- Reduce heat and simmer 60 minutes.
- If necessary puree with hand mixer (zucchini should be soft enough not to have to do this)
- Season with salt and pepper.
- Dice the extra zucchini, heat oil in a pan with garlic and fry for 3 minutes. Garnish bowls with zucchini dices when serving