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Herbed Zucchini Soup

- 3 cups chicken broth
- 1-1/2 pounds zucchini (about 3 medium), cut into 1-inch pieces
- 1 tablespoon chopped fresh tarragon or dill or 1 teaspoon dried
- 3/4 cups shredded Cheddar Cheese (3 oz) (I used Jack cheese)
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

Place broth, zucchini and tarragon (or dill) in a medium saucepan; bring to a boil over high heat. Reduce to a simmer and cook, uncovered, until the zucchini is tender, 7-10 minutes. Puree in a blender, in batches if necessary, until smooth. Return the soup to the pan and heat over medium-high heat, slowly stirring in cheese until it is incorporated. Remove from heat and season with salt and pepper. Serve hot or chilled.

Sweetnicks' Notes: Tasty, simple to make and packed with veggie goodness.