

Zucchini Potato Soup

Do you remember when we had subscriptions to recipe magazines? Well, that is how Aunt Kati added this recipe to her collection more than 2 decades ago. During the summer, there's always a need to use zucchini in a different way, and this soup is one delicious and comforting way to eat zucchini from your garden. Nana wonders if it would be good served cold, but Aunt Kati's never had the nerve to try it.

Ingredients

¼ cup olive oil
2 garlic cloves, diced
1 – 12-ounce russet potato, cubed
2 medium onions, diced
1½ pounds zucchini, cubed
4 cups chicken broth
6 ounces fresh spinach
1½ cups fresh cilantro
8 ounces sour cream (optional)
1 teaspoon salt
1 teaspoon pepper



Instructions

- ❖ Add oil and garlic to a stock pot and heat over medium heat.
- ❖ Add potatoes and stir while cooking.
- ❖ Once potatoes are beginning to soften, add the onions and zucchini. Slightly cook to soften.
- ❖ Add the chicken broth, and bring to a boil.
- ❖ Reduce heat and simmer for at least 15 minutes.
- ❖ Once potatoes are cooked through, remove from heat, and stir in spinach and cilantro.
- ❖ Once wilted, use a wand blender to blend all ingredients until desired texture. (*Aunt Kati's usually looks pureed with a few chunks.*)
- ❖ Stir in sour cream, salt, pepper, and any other seasonings that you and your family like.


Nana's Kitchen!
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8