

## Chilled Zucchini Soup

*Laptop2tabletop.com for Salem NH Farmers Market*



*What you need:*

- 1 tbs butter
- 1 Vidalia onion, chopped
- 4 med zucchinis, partially peeled and chopped
- 1 garlic clove, finely chopped
- 1 tsp fresh chopped thyme
- 3-4 c of chicken broth
- Greek yogurt, sour cream or other creamy condiment (Buttermilk Ranch dressing) if desired

*What you do:*

- Melt butter in lg saucepan over med heat.
- Add onions and season with salt and pepper.
- Cook until softened, about 3 min.
- Add garlic and cook another 2 min.
- Add thyme and zucchini and cook until zucchini begins to soften, about 5 min.
- Add 3 c broth and cover.
- Bring to boil and simmer until the zucchini is soft.
- Use immersion blender (or food processor in batches) and puree soup to smooth consistency.
- Add more broth if needed.
- Transfer to storage container and refrigerate until completely chilled.
- Spoon into individual serving dishes and top with dollop of Greek yogurt and sprig of thyme, if desired.