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by ewfood

Potato Zucchini Soup



Ingredients

0.5oz. butter
1/2 onion, diced
2 cloves garlic minced
32fl oz. chicken stock
2 medium potatoes
peeled and cubed
2 zucchini, cubed
dried thyme to season
salt to taste

Preparation

1. Sauté the onion in butter with a little salt until onion is translucent
2. Add garlic and sauté around a minute longer
3. Add chicken stock, potatoes, thyme and bring to a boil
4. Reduce the heat and simmer for 10-15 minutes until potatoes are tender
5. Add zucchini and simmer another 7-10 minutes until zucchini is tender
6. Puree and serve garnished with your choice of a pat of butter, a drizzle of cream, sour cream or parmesan cheese.

Cooks Note