



Zucchini Soup

35 minutes • Serves 6

Perfect for sharing with the family!

Zucchini Soup

20 minutes • Serves 5

Ingredients

- 1 kg of zucchini
- 1 onion
- 1 spoon of olive oil
- 150 g of cream cheese
- 700 ml of water
- 1 cube of vegetable or chicken stock

Procedure

1. In a pot, add the zucchini, onion with a spoon full of olive oil and cook for 5 minutes at low heat.
2. Add as much salt and pepper you want.
3. Mix 700 ml of water with a cube of vegetable or chicken stock and then add it to the pot and let the zucchini cook for 15 minutes at medium heat.
4. After the 15 minutes, take the zucchini with the other ingredients to a blender and blend it with 100 g of cream cheese.
5. Take the mix back to the bender and add 50 g of cream cheese.
6. Enjoy!

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