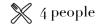
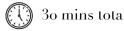


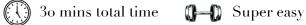
## Zucchini and Feta Soup

## Soupe aux courgettes et à la feta



no mins prep time





## **INGREDIENTS**

- 4 medium sized zucchinis (1 kg) cut in slices
- 150 g feta cheese
- 1 medium sized onion cut in slices
- 2 garlic cloves chopped
- 1 bouillon cube plus 500 mL of water
- 1/8 tsp coriander (fresh if possible)
- ı tsp thyme
- Salt and pepper to taste
- Garnishing: Save some feta and shredded squash for the top



## DIRECTIONS

- In a pot, heat up the oil and sauté the garlic and onions, mixing often for 5 minutes.
- 2. Add the sliced zucchini and spices, mix often, and cook for 5 minutes.
- 3. Add the bouillon cube and water, mix, cover and cook for 15 or until the zucchini is soft.
- 4. Break up the feta into pieces and put it in the soup.
- 5. With an emersion mixer or a blender, blend the soup continents. Do not fully blend it into a complete purée but keep very small pieces of the zucchini and cheese visible for added texture.
- 6. Serve into bowls and garnish with a little feta, fresh shredded zucchini, and some cracked pepper on top.
- 7. This can be served warm, or like the French prefer, cold on a warm sunny day.



Bon Appelul!
Fmilie Anne