




Zucchini and Feta Soup

Soupe aux courgettes et à la feta

 4 people

 10 mins prep time

 30 mins total time

 Super easy

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)
- 1 tsp thyme
- Salt and pepper to taste
- Garnishing: Save some feta and shredded squash for the top



DIRECTIONS

1. 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 immersion mixer or a blender, blend the soup contents. 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 Appetit!
Emilie Anne

