

Creamy Zucchini Soup with Walnuts and Dill (serves 12)

6 Tbsps extra virgin olive oil, divided, plus more for drizzling
2 medium yellow onions, chopped
4 garlic cloves, quartered
8 medium zucchini, halved lengthwise and thinly sliced
8 cups vegetable broth
2 Tsp salt
1/2 Tsp freshly ground black pepper
4 Tbsps fresh dill, or 1 Tbsp dried, plus more for serving
1 cup walnuts, toasted
6 Tbsps freshly squeezed lemon juice (1 lemon)

AD

Preheat the oven to 350°F. Line small baking sheet with parchment paper or aluminum foil for easy clean-up.

Heat 4 Tbsps oil on medium-low in a large pot. Add onion and garlic and cook, stirring frequently, 5 mins, until onions soft and translucent. Do not brown.

Add zucchini, broth, salt and pepper. Bring to a boil. Turn down heat, cover, and simmer 10-12 mins, or until zucchini is tender.

Place walnuts on prepared baking sheet and toast in oven until fragrant, 5-10 mins. **(Watch closely so nuts don't burn.)**

AD

Add dill and walnuts to soup. Purée until smooth.

Add lemon juice and remaining oil to the soup. Taste and adjust seasoning if necessary. Ladle into bowls, drizzle with more olive oil, sprinkle with dill, and serve.

Serve hot or cold!