

Zucchini Soup

3 Tbsps olive oil

5 lbs zucchini, washed and sliced into ¼" rounds

6 large cloves garlic (or more!)

2 large onions (can also use scallions or shallots)

3 potatoes, peeled and large-diced

5-6 Cups vegetable broth (can substitute water)

3 Cups half-and-half

1 Tbsp curry powder (or more, to taste)

Salt and fresh ground pepper (start with 2 tsps each and increase to taste)

Put potatoes in boiling water. Cook 20 mins on medium until softened. Drain. Set aside.

Heat oil in pan. Add zucchini rounds, garlic, and onions. Cook, covered, on low heat stirring occasionally until softened, approximately 15 mins.

Add stock, half-and-half, curry powder, salt, pepper, and potatoes. Blend until the soup is pureed.

Add salt and pepper to taste.

Serve hot or cold.