

Zucchini Soup

Servings can be adjusted by amount of Zucchini used.

Ingredients

8-10 or more zucchini

1-2 large brown onions, depending on amount of zucchini used.

1-2 Organic vegetable bullion cubes

Olive oil

Grated Reggiano Parmigianino or Romano Pecorino (optional)

Preheat oven to 400 degrees.

Slice ends off zucchini then slice lengthwise. Slice onion. Lay zucchini and onion on oiled cooking sheet.

Rub zucchini and onion to coat with oil then flip. Ok to add more oil if needed. Bake until nice and soft.

Transfer zucchini and onion to blender add bullion and blend until creamy. Reheat on stove if necessary.

Sprinkle with cheese (optional).