

Zucchini Soup II

Marion Brittain

Silverdale Chamber Of Commerce Favorite Recipes - 1991

Servings: 6

*4 medium zucchini,
quartered and sliced
2 cans (15 ounce) chicken
broth
bunch green onions,
chopped
1 teaspoon salt
1 teaspoon pepper
dill weed (to taste)
2 packages (8 ounce ea)
cream cheese
chopped chives (for
garnish) (optional)
paprika (for garnish)
(optional)*

In a saucepan, add the zucchini, chicken broth, green onions, salt, pepper and dill weed to taste. Cook the mixture until soft, approximately 20 to 30 minutes.

In a blender, blend the cream cheese and sour cream until smooth. Blend in the zucchini mixture, a portion at a time, until smooth.

Chill overnight or until very cold.

Garnish with chopped chives or paprika.

Per Serving (excluding unknown items): 302 Calories; 28g Fat (80.2% calories from fat); 9g Protein; 6g Carbohydrate; 2g Dietary Fiber; 85mg Cholesterol; 842mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 5 Fat.