

# Italian Zucchini Cheese Soup

By **JON ASHTON**

This bright green soup is a creamy (but cream-less!) way to welcome spring, from PARADE Chef Jon Ashton. It comes together in less than 30 minutes and is perfect for a light dinner, served with crusty bread.

SERVES

4

## INGREDIENTS

1 Tbsp olive oil  
1 onion, chopped  
2 cloves garlic, chopped  
5 zucchinis, chopped  
¼ cup basil leaves, plus more for serving  
6 cups chicken stock  
¼ cup grated Parmigiano-Reggiano, plus more for serving  
Zest of 1 lemon, divided  
2 Tbsp heavy cream  
Salt  
Pepper

## DIRECTIONS

1. Heat a large saucepan over medium-high. Add oil, onion and garlic; cook until softened.
2. Add zucchini and basil and cook until tender, about 12 minutes. Add stock and simmer about 15 minutes, to let flavors meld.
3. Pour into a food processor or use an immersion blender to blend until smooth. Pour back into saucepan and bring to a simmer.
4. Remove from heat and stir in Parmigiano-Reggiano, zest of ½ lemon and heavy cream. Season with salt and pepper to taste. Serve in bowls topped with chopped basil, remaining lemon zest and additional Parmigiano-Reggiano. Serves 4

## KITCHEN COUNTER

Serves 4.

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