

Creamy Southwestern Vegetable Soup

Chef Jenn Magrey

Ledyard Farmers Market

Featuring:

Zucchini from Smith Acres

Hungarian Hot Peppers, Cubanelle and Tomato from LoPresti Farm

2 tablespoons butter
2 cups diced zucchini
1 cup diced tomato
1/2 cubanelle pepper (any bell pepper works!)
2 scallions diced
1 clove garlic
1 cup vegetable stock
1 teaspoon chili powder
½ teaspoon oregano
1 teaspoon cumin
1 teaspoon salt
Fresh cracked pepper
Juice of ½ lemon

Garnish

Chopped cilantro (optional)
Cheddar Cheese
Tortilla chips

Melt butter in a pot. Add the veggies. Sauté for 5 minutes.

Add the stock and seasonings (except cilantro) and bring everything to a boil. Once it boils, turn down the heat to a simmer. Cook for 15 minutes.

Using a stick immersion blender (or a regular blender, WITHOUT the cover completely tight) blend the veggies until it is a puree.

Place back onto stove and add ½ cup heavy cream.

Taste for salt and pepper. Add if needed.

Serve with chopped cilantro, cheddar cheese and tortilla chips!