

Cream of Zucchini Soup

Recipe By *Dining In*



Cooking and Prep:  1
h 10 m

Serves:  12

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Rosh Hashanah,
Sukkot

Diet: Low Carb

Source: Dining In

You can substitute olive oil for the margarine. If you like the richness of margarine, just stick to the original!

See other creamy soups:

[Creamy Asparagus Soup](#)

[Creamed Corn Soup](#)

[Sunchoke Soup](#)

Ingredients (9)

Main ingredients

- 1/4 cup margarine
- 1 onion, chopped
- 3 to 4 medium zucchinis, unpeeled
- 1 carrot
- 4 sprigs parsley

- 3 tablespoons flour
 - 6 cups boiling water
 - 4 tablespoons chicken soup mix
 - salt and pepper, to taste
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Start Cooking

Make the Soup

1. Sauté onion in margarine. Chop up zucchinis and add to the pot together with carrot and parsley. Cook for one minute.
2. Add flour, stirring to coat vegetables. Add boiling water, soup mix, and spices. Bring to boil.
3. Lower flame and simmer for a half hour, partially covered. Allow to cool and puree.