

## Zucchini Soup

### Ingredients:

- Garlic, 2-3 Cloves, minced
- Chicken Bouillon, 2 tsp
- Onions, 1 C, chopped
- Tomatoes, 1/2 C, chopped or sliced
- Carrots, 1/2 C, chopped or sliced
- Zucchini, 1-1/2 C, chopped or sliced
- Seasoning: Basil (1/2 tsp); Parsley (1 tsp); and Salt and Pepper to taste

### Instructions:

1. Mix garlic, chicken bouillon, and onions in a skillet with some oil, and cook at Med-Hi until the onions are translucent
2. Add rest of ingredients and cook 10 minutes on Med-Hi
3. Add 2 cups of water and cook on Low for another 20 minutes until done
4. Season to taste

### Hints:

1. Amounts and ratios of ingredients are flexible
2. You can substitute Yellow Squash for Zucchini or mix these
3. Chicken Broth can be substituted for Chicken Bouillon and water, of course
4. Cut vegetables in roughly equal sizes so they cook evenly
5. Cover the skillet in Steps 1 & 2 to expedite the process or accommodate larger amounts
6. Chicken Bouillon can be salty so taste before adding Salt
7. To make this a main dish, separately microwave frozen Chicken Breasts (the ones from HEB) according to package instructions. Cube and add these at the end.
8. Serve with Crushed Red Pepper and/or Nacho Jalapeno Slices as an option for a spicier dish

*[Editor Note: Our thanks to Sylvia Vasquez for the original recipe.]*