



Riverland Family Farms

2022 CSA, Week 5



- Green Bell Pepper *1 each*
- Lacinato Kale *bunch*
- Lettuce *head*
- Parsley *bunch*
- Red Round Radish *bunch*

WHAT'S IN THE BOX?

- Red Gold Potatoes *1.5lb*
- Red Slicing Tomatoes *1lb*
- Strawberry *Pint*
- Zucchini *1 lb*



Cream of Zucchini Soup

Serves 4 to 6

- ◇ 2 tbsp olive oil
- ◇ 1 tbsp butter
- ◇ 1 medium onion, roughly chopped
- ◇ 2 lb zucchini, trimmed and sliced
- ◇ 1 teaspoon dried oregano

- ◇ 2 ½ cup vegetable stock
- ◇ 4 oz dolcelatte cheese, rind removed, diced
- ◇ 1 ¼ cups light cream
- ◇ Salt and freshly ground pepper
- ◇ Fresh oregano, extra dolcelatte and cream, to garnish

Heat the oil and butter in a large saucepan until foaming. Add the onion and cook gently for about 5 minutes, stirring frequently, until softened but don't allow it to burn.

Tip: To save time, trim off and discard the ends of zucchini, cut them into thirds, then chop in a food processor fitted with a metal blade.

Add the zucchini and oregano with salt and pepper to taste. Cook over medium heat for 10 minutes, stirring frequently. Pour in the stock and bring to a boil, stirring

Lower the heat, half-cover the pan, and simmer gently, stirring occasionally, for about 30 minutes. Stir in the diced dolcelatte until melted.



Source: The Best Ever Vegetarian Cook Book, Nocola Graimes

Process the soup in a blender or food processor until smooth, then press through a sieve into a clean pan.

Add two-third of the cream and stir over low heat until hot but not boiling. Add more stock or water if the soup is too thick. Season to taste with salt and pepper.

Pour into heated bowls. Swirl in the remaining cream. Serve immediately, garnished with oregano, extra cheese, cream, and black pepper.

If you prefer a more pronounced cheese flavor, use Gorgonzola instead of dolcelatte.