



FUSTINI'S[®]

Curried Zucchini Red Pepper Soup

Ingredients

- 1 tablespoon [Fustini's Garlic olive oil](#)
- 1 medium onion, diced
- 1-2 garlic cloves, minced
- 2 medium-large zucchini, about 4-5 cups diced
- 1 large red pepper, diced
- 3 cups vegetable or chicken stock
- 2 sprigs thyme
- 1-2 teaspoons curry powder
- [Fustini's Iron Fish Honey vinegar](#)
- 1 tablespoon butter
- 2-3 tablespoons of cream

Sharon's Hint

For more herb-forward flavor, substitute with your favorite herb-infused olive oil.

Directions

Step 1.

Warm olive oil in a 4-quart saucepan or Dutch oven over medium heat. Add onion and sauté until softened, about 3-4 minutes. Add garlic and cook for an additional 30 seconds until fragrant. Add zucchini and pepper, and cook stirring frequently until liquid evaporates and vegetables begin to soften.

Step 2.

Stir stock into vegetables, add thyme sprigs. Cover and cook until vegetables are soft enough to mash with a fork, about 15 minutes. Process soup in a food mill, with an immersion blender or food processor. Return soup to the pot.

Step 3.

Season to taste with curry powder, a splash of vinegar, butter and cream.