

CILANTRO SOUP

2 quarts low sodium chicken broth
2 ½ lbs tatuma squash or zucchini washed and cut into chunks
8 cloves garlic, chopped
Salt and pepper to taste
6 oz. cilantro, chopped

Bring broth to a boil add squash and garlic and simmer for 10 minutes or until tender.

Let cool a little.

Purée mixture with immersion blender till very smooth. Add salt and pepper to taste.

Heat soup, stir in cilantro and serve.