

Cilantro Soup



Ingredients:

2 quarts low sodium Chicken broth
2 ½ lbs Squash or Zucchini, peeled and cut into chunks
8 cloves Garlic, chopped
Salt and Pepper, to taste
6 oz Cilantro, chopped

Directions:

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.