



Creamy Zucchini Soup with Homemade Croutons



INGREDIENTS

1 loaf Hy-Vee frozen
dread dough, baked
according to pkg.
instructions

4 tbsp Gustare Vita olive
oil, divided

¼ cup Soiree fresh
mozzarella cheese,
shredded

Hy-Vee salt

Hy-Vee ground black
pepper

1 tbsp Hy-Vee unsalted
butter

1 medium red onion,
chopped

1 tbsp garlic, minced

2 medium zucchini, plus
additional for serving

1 ½ cups water

⅔ cup Hy-Vee vegetable
stock

Hy-Vee crushed red
pepper, for garnish

PREPARATION

- 1** Preheat oven to 400°. Drizzle 2 (½-inch-thick) slices of baked bread with 2 tablespoons olive oil. Reserve remaining loaf for another use. Place bread, oiled sides up, on baking sheet. Top with fresh mozzarella cheese; lightly sprinkle with salt and pepper. Bake 6 to 8 minutes or until cheese is melted. Cool 5 minutes; cut into cubes.
- 2** Heat 2 tablespoons olive oil and butter in a large saucepan over medium heat. Add red onion and garlic; season with salt and pepper. Cook 7 to 8 minutes or until onions are translucent, stirring occasionally. Add chopped zucchini. Cook 8 to 12 minutes or until softened.
- 3** Stir in water and vegetable stock. Cover and simmer 10 minutes or until zucchini is softened. Cool slightly; transfer mixture to a blender. Cover and blend until smooth. Ladle soup into serving bowls; top with croutons. Garnish with spiralized fresh zucchini and Hy-Vee crushed red pepper, if desired.