## **Tomato & Zucchini Soup**

## Recipe

## Ingredients

- 2 Tbsp olive oil
- 1 Large brown onion, finely chopped
- 2 Cloves garlic, crushed
- 3 Cups (750g) crushed canned tomato
- 5 Medium zucchini, diced
- ½ Tsp dried basil
- ½ Tsp dried oregano
- 2 Tsp vegetable stock powder
- 2 Cups (500ml) water
- 1 Cup (250ml) concentrated canned tomato soup
- Freshly shaved parmesan cheese, to garnish

## Instructions

Heat olive oil in a large saucepan, add onion and garlic and sauté until translucent.

Add tomato, zucchini, basil, oregano, stock powder and water, and bring to a boil.

Reduce heat and simmer until vegetables are soft.

Stir in tomato soup concentrate and return to a boil.

Garnish with freshly shaved parmesan cheese.

Makes 6 serves.

Gluten free, Nut free, Soy free.

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