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Summer Zucchini Soup

Ingredients

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1 large onion, chopped
2 medium cloves of garlic, chopped
2 tbsp of red chili powder
3 cups of chicken or vegetable stock
3 tbsp of extra virgin olive oil
1 small–medium green pepper, diced
4 small zucchini, diced
1 cup finely chopped spinach or kale
1 15oz can diced tomatoes
1 15oz can rinsed black beans
1 cup frozen yellow corn
1 tsp of dried oregano
1 tsp of cumin

1/2 cup of Italian flat leaf parsley, chopped

sea salt and black pepper to taste

Enjoy the recipe online!

Instructions

Heat the olive oil in a medium soup pot. Sauté the onion, garlic, and green peppers over medium heat for about 5 minutes, stirring often. Add red chili powder, mix in well and add stock, zucchini, spinach or kale and tomatoes. Cook for another 5 minutes and add beans, corn, oregano, and cumin. Bring to a boil on high heat. Once it begins to boil, reduce heat to medium low and simmer uncovered for 15 minutes longer. (Simmering uncovered enhances the flavour) Add chopped parsley, sea salt and pepper. Serves 6.

SPECIALS IN EFFECT SEP. 13 - SEP. 19, 2023 We reserve the right to limit quantities. Products not exactly as shown. While quantities last. BANK ST. LOCATION: 2446 Bank & Hunt Club | 613.521.9653 MON TO FRI: 8AM–8PM SAT: 8AM–7PM SUN: 8AM–6PM CARLING LOCATION: 1855 Carling @ Maitland | 613.722.6106 MON TO SAT: 8AM–7PM SUN: 8AM–6PM