

### **Zucchini and basil zuppa**

- 2 pounds zucchini
- 1 cup chopped onion
- 2 garlic cloves, chopped
- ¼ cup EVOO
- 4 cups water
- ½ cup basil leaves

#### **Method:**

Coarsely chop zucchini. In a huge pot cook onion and garlic in olive oil until softened. Add chopped zucchini and salt to taste. Cook about for 5 minutes at high heat. Lower heat and add 4 cups of water and simmer for 15 minutes. Add basil for further 5 minutes. Pour soup and serve.