



Golden Harvest Zucchini & Two-Tone Potato Soup

Ingredients:

- 2 tbsp oil
- 10 cups hot water (adjust as needed)
- 3 tsp vegetable consommé powder
- 1 tsp dried basil or dill (optional)
- ½ tsp turmeric (optional, for color and flavor)
- 2 onions, diced
- 1 large shallot, diced
- 2 large sweet potatoes, peeled and grated
- 3 medium zucchini, grated
- 2 large russet potatoes, peeled and grated

Instructions:

1. Prepare the slow cooker: In each slow cooker, add oil, hot water, vegetable consommé powder, and optional basil, dill, or turmeric. Stir to combine.
2. Add vegetables: Dice the onions and shallot, then peel and grate the sweet potatoes, zucchini, and russet potatoes. Add everything to the slow cooker and adjust the water level as needed.
3. Cook: Cover and cook on high for a few hours, until the vegetables are soft.
4. Blend: Transfer soup to large freezer storage containers. Use an immersion blender to achieve the desired consistency. For a rich texture, blend partially to keep some shredded vegetables while creating a creamy base.
5. Important: Do not use an immersion blender directly in the slow cooker if using liners.
6. Adjust seasoning: Taste and add salt or additional seasoning if needed.
7. Serve & Store: Enjoy fresh or freeze in portions for later use. This soup freezes exceptionally well!