

Zucchini Soup with Cheese and Eggs

From the kitchen of Carol Marvin

Ingredients:

2 tablespoons olive oil (extra virgin)
5 small zucchini, ends trimmed, washed and diced
4 cups hot chicken broth or water
Salt & pepper to taste
2 eggs
1/3 c grated pecorino or parmigiano-reggiano cheese
Small bunch of basil leaves, torn into small pieces

Instructions:

1. Heat olive oil in a soup pot and cook the zucchini until lightly browned. (I never have gotten it to brown very well.)
2. Pour in the broth or water. Season with salt and pepper and cook for 10 minutes.
3. Whisk together the eggs and the cheese in a bowl and pour it into the soup. Stir well. Stir in the basil.
4. Serve the soup as is or ladled over fried bread slices or stale bread.

Cook's Comments: I usually add onions and Gary adds spinach.

Serves 4 to 6.