

## ***Cold Spicy Zucchini Soup***

Total Time: 35 minutes, plus chilling time

Serves 6

1 t. white peppercorns  
1 t. coriander seeds  
2 pounds of zucchini  
6 C. broth  
1/2 C. fresh cilantro chopped  
Salt

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1. Dry roast the peppercorns and coriander in a covered skillet until fragrant about 1-2 minutes.
2. Combine the zucchini, broth, pepper, and simmer until the zucchini is very tender.
3. Puree the soup in a blender. Add the cilantro and blend until smooth. Salt to taste. Chill and serve cold.