

# SUMMER SQUASH SOUP



## **INGREDIENTS**

6 medium yellow or green squash sliced  
2 small onions thinly sliced  
2 thinly sliced garlic cloves  
1/2 cup Greek Fage 0% plain yogurt  
3 c water  
1 tsp salt  
1 tsp black or white pepper  
2 tbsp chopped fresh chives  
2 tbsp olive oil  
3 tbsp shredded squash or Basil leaves for garnish if desired

## **DIRECTIONS**

Sauté onions, garlic and chives until soft. Add squash and season with salt and pepper. Continue sautéing until soft. Add water and heat to boiling. Let mixture cool and puree with a hand blender. Pour into a large bowl and stir in sour cream. Cover and refrigerate for 6-8 hours. Stir well and serve cold adding shredded squash or basil for garnish if desired.