

Late Summer Vegetable Soup with Peppery Croutons

8 Servings

3 tablespoons extra virgin olive oil
2 shallots, thinly sliced
1/2 red bell pepper, diced
1 clove garlic, minced
1 carrot, diced
3 teaspoons fresh thyme
2 teaspoons fresh oregano
1 teaspoon Kosher salt
1 cup fresh green beans, cut into bite size pieces
1 zucchini, cut into bite size pieces
1 yellow squash, cut into bite size pieces
1 ear of fresh corn, kernels removed
6 cups vegetable or chicken broth
pinch of cayenne pepper
Freshly grated Parmesan cheese

Heat the oil in a 6 quart stockpot over medium heat. When the oil is hot, add the shallots, red bell pepper, garlic and carrot. Saute for 4 minutes. Next, add the herbs and season with salt. Finally, add in the green beans, zucchini, squash and corn. Cook for 3 or 4 minutes. Season again with salt and a pinch of cayenne. Finally, add in the broth. Bring to a simmer for 5 minutes and serve with peppery croutons and Parmesan cheese.

Croutons

1/4 cup (1/2 stick) butter
3 cups 1/2-inch cubes crust-less sourdough bread (about 8 ounces)
1/2 teaspoon kosher salt or sea salt
1 teaspoon coarsely cracked black pepper

Heat the butter in pan over medium heat until bubbly. Add the bread and cook until browned on all sides, about 6 minutes. Remove and immediately sprinkle with salt and pepper. Serve atop vegetable soup.