



Total Time
45 MIN.

Serving Size
8 OZ/250 ML

Difficulty
EASY

This cool soup features V8® Vegetable Cocktail with summer flavors including zucchini, carrots, garlic, onion, corn, scallions, tomato and basil.

Yields
24

INGREDIENTS

	WEIGHT	MEASURE
Vegetable oil	2 tbsp	30 mL
Sweet Onions, chopped	1 cup	250 mL
Garlic, minced	2 tbsp	30 mL
Carrots, chopped	3 1/2 cups	875 mL
Zucchini, diced	4 cups	1 L
V8 Vegetable Cocktail	3 qt	3 L
Lemon juice	1/3 cup	80 mL
Lemon zest	2 tbsp	30 mL
Corn kernels, frozen, thawed, drained	3 cups	750 mL
Tomatoes, canned, diced	2 cups	500 mL
Scallions, thinly sliced	1 cup	250 mL
Basil leaves, julienned	1 cup	250 mL
Hot red pepper sauce	1 tbsp	15 mL



INSTRUCTIONS

1. In large skillet heat oil over medium-high heat; add onions and sauté 4 minutes, stirring often.
2. Stir in garlic and continue cooking 2 minutes.
3. Add carrots and cook 2 minutes, stirring often.
4. Add zucchini to skillet and continue to cook 3 minutes, until vegetables are crisp-tender. Remove from heat.
5. Stir in **V8 Vegetable Cocktail**, lemon juice and zest. Place in container with lid.
6. Mix corn, tomatoes, scallions, basil and pepper sauce into soup mixture. Place in container with lid.

CCP: Refrigerate below 40°F (4°C) at least 4 hours before serving.

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7. Garnish with sticks of cucumber, celery ribs, pickled onions, fresh herb sprigs, etc.