

## CREAMY ZUCCHINI & MUSHROOM SOUP

*(from the Bewitching Kitchen)*

2 tablespoons olive oil, divided  
1/2 onion, diced  
salt and pepper (I recommend using a heavy hand for the black pepper)  
za'tar (optional)  
3/4 pound white mushrooms, sliced thick  
3 medium zucchini  
1 cup chicken stock  
2 cups water  
fresh thyme  
2 handfuls spinach  
1/2 cup coconut milk  
toasted coconut flakes for topping (optional)

Heat 1 tablespoon of olive oil in a pan, when hot add the onion, season lightly with salt, pepper, and a little za'tar, if using. Saute until onion is translucent, add the mushrooms, and cook them in medium-high heat, stirring occasionally. If the pan gets too dry, add another tablespoon of olive oil. When the mushrooms are starting to get soft, add the zucchini, cook for a couple of minutes then add chicken stock and water. Mix well, cover the pan and let it simmer for about 12 minutes.

Turn the heat off, add thyme and spinach. Mix, transfer the contents to a blender. Blend very well, being careful (hot stuff in a blender can be dangerous, do it in batches if necessary). Return the blended soup to the pan, add the coconut milk, warm it up in low-heat, taste and adjust seasoning.

Serve with toasted coconut flakes or any other topping you like.