

# Cucumber & Dill Soup

**Yield** : 5 cups of soup

**Ingredients** :

2 large cucumbers (2 1/4 pounds), halved and seeded.

1/2 cup finely diced, the rest coarsely chopped

1 1/2 cups plain Greek yogurt

3 tablespoons fresh lemon juice

1/2 red onion, chopped

1 garlic clove

1/3 cup loosely packed dill

1/4 cup loosely packed flat-leaf parsley leaves

2 tablespoons loosely packed mint leaves

1/4 cup olive oil, plus more for drizzling

Salt and freshly ground pepper, to taste

**Directions** :

1. In a blender, combine the chopped cucumber with the yogurt, lemon juice, red onion garlic, dill, parsley, mint and olive oil. Blend until smooth.

2. Season with salt and white pepper.

3. Chill in the refrigerator until cool.

4. Pour the soup into bowls. Garnish with the finely diced cucumber and a drizzle of olive oil and serve.

Note: This soup is ready to eat once it is chilled, but is best after at least eight hours in the refrigerator.

