Prep Time	Cook Time	Difficulty	Serves Up To
30 Minutes	30 Minutes	Easy	6 Servings

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Directions

1. t the olive oil in a large pot over medium n heat. Add all vegetables + salt and sauté until tender-crisp. Add the broth and simmer until potatoes are soft.
2. nsfer 3 cups of soup to a high-powered nder. Add the almondmilk and chipotles. Blend until desired smoothness.
3. the blended mixture into the large pot to mbine with remaining soup. Serve into bowls and top with lots of fresh basil, pesto, olive oil, hot sauce, and maybe some seeds or nuts to your liking.

Made with these products:

Original Almondmilk

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Ingredients

- [ ] **2 tablespoons olive oil**
- [ ] **3 cups red potatoes diced**
- [ ] **Half an onion diced**
- [ ] **2 cloves garlic minced**
- [ ] **3 cups sweet corn kernels**
- [ ] **1 large zucchini diced**
- [ ] **1 teaspoon salt (more to taste)**
- [ ] **3 cups vegetable broth**
- [ ] **1 cup Almond Breeze Original Almondmilk**
- [ ] **1-2 individual chipotle peppers**
- [ ] **1/2 cup loosely packed fresh basil leaves for serving seeds nuts oils etc. for topping**

Notes

Recommended toppings are ribboned basil, pesto, and hemp hearts.

You can use any summer vegetables you like. Spinach is good as well.

Be sure to season very generously with salt and pepper - the combo of corn and almondmilk makes this one surprisingly sweet.

Courtesy of: Pinch of Yum

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