

# Slow Cooker Zucchini Soup



Prep	Cook	Ready In
30 m	4 h 15 m	4 h 45 m

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"This is great as thick soup served with French bread or served over rice or noodles. Better the next day!"

## Ingredients

1 1/2 pounds sweet Italian sausage	1 teaspoon white sugar
2 cups 1/2-inch pieces celery	1 teaspoon dried oregano
2 pounds zucchini, cut into 1/2-inch slices	1 teaspoon Italian seasoning
2 (28 ounce) cans diced tomatoes	1 teaspoon dried basil
2 green bell peppers, cut into 1/2-inch slices	1/4 teaspoon garlic powder
1 cup chopped onion	6 tablespoons grated Parmesan cheese, or to taste
2 teaspoons salt	

## Directions

- 1 Heat a large skillet over medium-high heat. Cook and stir sausage in the hot skillet until browned and crumbly, 5 to 7 minutes; drain and discard grease. Mix celery into cooked sausage; cook and stir until celery is softened, about 10 minutes.
- 2 Combine sausage mixture, zucchini, tomatoes, bell peppers, onion, salt, sugar, oregano, Italian seasoning, basil, and garlic powder in a slow cooker.
- 3 Cook on Low for 4 to 6 hours. Garnish each serving with 1 tablespoon Parmesan cheese.

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