**Pesto Soup with Zucchini and Potato**

Serves 4

1 tbsp olive oil

1 onion, cut into 1/4-inch dice (can use fresh onions, green onions, or white part of leeks)

2 or 3 large new potatoes, peeled and cut into 1/2 or 3/4-inch cubes (about 4 cups)

5 cups vegetable or chicken stock

2 small or 1 large zucchini, cut into 1/2-inch cubes (don't peel)

baby green beans, trimmed, cut into 3/4-inch lengths

1 cup fresh or frozen peas

1/3 cup basil pesto

Shaved Parmesan, to serve

Heat the olive oil in a large, heavy-based saucepan over medium heat, then add the onion and cook for 2-3 minutes until softened, but not colored. Add the potato and stock and bring to a boil, then reduce heat to medium and simmer for 5 minutes. Add the zucchini, beans, and peas and cook for 2 more minutes until the potato is cooked and the zucchini, beans, and peas are just tender. Stir in the pesto and season. Ladle into the soup into bowls and serve topped with the shaved Parmesan.

Adapted from Delicious magazine, from farm member Sara Restad