**Quick Seafood Tomato Soup**

2 tablespoons olive oil

2 poblano peppers, seeded and chopped

1 large onion, chopped

3 cloves garlic, sliced

½ teaspoon each kosher salt and black pepper

2 small zucchini, chopped

1 (28 ounce) can diced tomatoes

1 pound raw medium peeled and deveined shrimp

2 cups fresh (4 ears) or frozen corn kernels, thawed

3 cups water with Anne’s vegetable base to make vegetable stock

Heat oil in a large pot over medium-high heat. Add the poblano peppers, onion, garlic and salt and pepper. Cook, stirring, until softened, 10-12 minutes. Add the zucchini and tomatoes (and juices). Cook, stirring, until the zucchini is crisp tender, 12-15 minutes.

Add the shrimp, corn and 3 cups vegetable stock. Bring to a simmer. Cook stirring occasionally, until the shrimp are white throughout and the corn is tender, 5 -6 minutes. Sprinkle with black pepper and serve. Makes: 4 servings