

CAULIFLOWER SOUP

INGREDIENTS

- 4 T Extra virgin olive oil
- 1 Onion (small) (thinly sliced)
- 1 Green Onion (thinly slice)
- 2 cloves Garlic (minced)
- 2 Celery (stalks) (thinly sliced)
- Salt & pepper (to your taste)
- 3 C Cauliflower florets (trimmed)
- 4 C Imagine Chicken Soup (pareve) **OR** Imagine Free Range Chicken Soup (meat)
- 1 T Parsley
- 1 t Thyme
- 1 Bay leaf
- 1/2 C Almond milk
- Smoked Paprika (garnish) (optional)



DIRECTIONS

- 1 Place the oil in a 5 qt. soup pot & add the onions, garlic, celery & cook at a medium heat until the onions are see thru & soft
- 2 Season with salt & pepper
- 3 Add cauliflower & cook covered until florets begin to soften (approximately 10 minutes)
- 4 Add Imagine soup & the parsley, thyme & bay leaf & bring to a boil
- 5 Then lower to a simmer and cook until cauliflower is completely soft (approximately 30 minutes)
- 6 Add almond milk & use an immersion blender to puree the ingredients
- 7 Remove the bay leaf & taste to see if you need additional seasoning
- 8 If you would like a colorful & tasty garnish, sprinkle some smoked paprika on each individual bowl of soup you serve

KOSHER BROTH CHOICES



