

Curried Cauliflower Soup

From – *marthastewart.com*

6 cups cauliflower florets
2 Tbsp vegetable oil
salt
1 Tbsp chopped butter
3 onions, sliced 1 inch thick
1 ½ tsp curry powder
4 cups water
2 cups chicken or vegetable broth
2 Tbsp fresh parsley

- Preheat oven to 450 degrees.
- On a baking sheet, toss cauliflower with vegetable oil and 1 tsp salt. Spread out, and roast until the florets turn brown, about 25 minutes.
- In a medium saucepan, melt butter over medium-high heat.
- Add onions, and cook until soft, about 5 minutes.
- Stir in curry powder, cauliflower, water, and broth; cover, and bring to a boil. Uncover, lower heat, and simmer 5 minutes.
- Using a slotted spoon, transfer 3 cups cauliflower to a bowl, and set aside.
- Put remaining florets into a blender or food processor, add 1 tsp salt, and process until smooth.
- Stir puree into broth in pan, and reheat if necessary.
- Ladle soup into bowls, and top with reserved florets and parsley.



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