

Creamy Cauliflower Soup

From – *Fred Meyer My-Te-Fine Produce Section*

1 medium cauliflower, cut into tiny florets
¼ cup butter
2/3 cup chopped onion
2 Tbsp flour
2 cups chicken broth
2 cups whole milk
½ tsp Worcestershire
¾ tsp salt
1 cup grated cheddar cheese
chopped chives or parsley for garnish

- Cook cauliflower in boiling, salted water for 8-12 minutes until tender.
- Drain reserving cooking water.
- Melt butter.
- Add onion and cook until soft.
- Blend in flour, add broth and cook stirring constantly until mixture comes to a boil.
- Stir in 1 cup liquid drained from cauliflower (adding water if necessary to make 1 cup), milk, Worcestershire and salt.
- Add cauliflower. Heat to boiling.
- Stir in cheese.
- Serve sprinkled with chopped chives or parsley.



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