

Brocco-Flower Cheese Soup

From – Fresh from the Farmstand

1 head cauliflower, cut into bite-size pieces
6 Tbsp olive oil, divided
1 onion, chopped
3 cups vegetable broth
1/8 tsp salt
pepper to taste
1 bunch broccoli, cut into bite-size pieces
8 oz pkg shredded extra-sharp white Cheddar cheese

- Place cauliflower on a baking sheet. Drizzle with 3 Tbsp oil. Toss until well coated. Bake at 350 degrees for 30 to 45 minutes, until roasted and golden.
- Meanwhile, add remaining oil to a large soup pan over medium-high heat. Add onion. When oil is hot, reduce heat to medium. Cook onion until caramelized, tender and golden, about 10 to 15 minutes.
- Add cauliflower, broth, salt and pepper to soup pot. Stir well and add broccoli.
- Simmer until broccoli is tender, about 10 minutes.
- Working in batches, transfer soup to a blender and process for about 3 to 5 minutes, until pureed.
- Return soup to pot over low heat.
- Slowly add cheese, stirring until melted.



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