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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