creamy cauliflower & greens soup

cook time:	prep time:	featured product:
45	**20**	**SUPERGREENS!**

warm up your holiday table with this yummy, creamy creamy cauliflower & greens soup recipe! this soup boasts lots of healthy vegetables and the seasonal taste of pomegranate. adding in our SUPERGREENS! and blending it into the soup helps you get all the good greens you need. warm up on a cold day with this soup recipe!

ingredients

4 servings

1 package (5 oz) **organicgirl© SUPERGREENS!** ?
1 large head cauliflower, cut into florets
2 tablespoons preferred vegetable oil
1 teaspoon fine sea salt
½ teaspoon black pepper
1 tablespoon olive oil
1 medium onion, finely chopped
2 garlic cloves, minced
6 cups vegetable broth
½ cup pomegranate seeds

substitutions

? *substitute with* **baby spinach**

directions

1. preheat oven to 425°F.

2. on a large baking sheet toss cauliflower with oil, salt, and pepper. roast until browned and tender, about 25 minutes.

3. in a pot or dutch oven heat olive oil over medium. add onion and sauté until tender, 6-8 minutes. stir in garlic and cook 1 minute more. add cauliflower and broth, bring to a boil, and reduce heat to simmer for 10 minutes.

4. transfer half of soup to a blender and blend until very smooth. transfer to a large bowl.

5. stir greens into soup in pot, transfer to blender, and blend until smooth.

6. to serve, ladle some of the white and green soup into each bowl and sprinkle with pomegranate seeds.