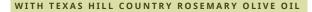
## Vegan Creamy Cauliflower Soup



## Ingredients

- 4 tablespoon Rosemary-Infused Texas Olive Oil by, plus more for serving
- 1 medium head cauliflower, cored and broken into 1 ½ inch florets
- 2 garlic cloves peeled and slightly crushed
- 1 medium yellow onion chopped
- 6 c vegetable stock (or chicken if not vegan)
- ¼ c Arborio rice
- Kosher salt
- Freshly ground black pepper
- Freshly grated zest of 1 lemon for serving
- Croutons for serving

## Directions

- 1. Thoroughly wash your cauliflower and chop it into small florets removing the tough stem. The smaller the florets, the quicker the cauliflower will cook.
- 2. Preheat the oven to 400 F.
- 3. Now, toss the cauliflower florets and garlic with 2 tablespoons of Rosemary-Infused Texas Olive Oil and spread evenly on a lined sheet pan. Roast for 15 minutes, or until cauliflower's color starts to turn brown.
- 4. Meanwhile, heat the remaining 2 tablespoons of Rosemary-Infused Texas Olive Oil in a heavy-bottomed saucepan. Add onion and sauté until translucent. Add 5 c stock and bring to simmer.
- 5. Now, add Arborio and cook until rice is tender for about 20 minutes. Add roasted cauliflower and garlic to the stock and cook for another 5 minutes to bring up the flavors.
- 6. The next step is to blend the soup into a puree, adding more stock, little at a time if needed, to reach a silky consistency. If you are using a high-speed blender, shift the contents in batches to avoid the risk of blowing the top off your blender and creating a big mess. Start at the lowest setting and slowly increase the speed. Blend each batch for 30-45 seconds or until the soup is completely creamy and smooth. While using an immersion blender, make sure you blend until all chunks of cauliflower have been blended.
- 7. Finally, season with salt and pepper to taste. Serve the hot soup with a swirl of Rosemary-Infused Texas Olive Oil and a sprinkle of lemon zest. We love to top ours with some croutons for a little crunch!



