



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

### *Curried Cauliflower Soup*

We have been hibernating a bit lately and cooking and eating seem to have become one of our main forms of entertainment until the weather gets better. Try this curried Cauliflower soup that we enjoyed this week-perfect for winter weather with a salad and some bread on the side!

#### Ingredients:

2 tablespoons extra-virgin olive oil, plus more to serve

2 medium white onions, thinly sliced

1/2 teaspoon kosher salt, plus more to season

4 cloves garlic, minced

1 large head of cauliflower (about 2 pounds), trimmed and cut into florets

4 1/2 cups low-sodium vegetable broth (or water)

1/2 teaspoon coriander

1/2 teaspoon turmeric

1 1/4 teaspoon cumin

1 cup coconut milk

Freshly-ground black pepper, to season

1/4 cup roasted cashew halves, for garnish (optional, see Recipe Note)

1/4 cup finely chopped Italian parsley, for garnish (optional)

Scallions for garnish (optional)

red chile pepper flakes, for garnish (optional)

Heat oil in a large pot over medium heat until shimmering. Cook the onions and 1/4 teaspoon salt until onions are soft and translucent, 8-9 minutes. Reduce heat to low, add garlic and cook for 2 additional minutes. Add cauliflower, vegetable broth, coriander, turmeric, cumin, and remaining 1/4 teaspoon salt. Bring pot to a boil over medium-high heat, then reduce the heat to low. Simmer until cauliflower is fork-tender, about 15-17 minutes

You could let it cool a bit and puree with an immersion blender or food processor, but I frankly don't have the patience and just mash up the tender florets with a potato masher and prefer that texture.

Stir in the coconut milk and warm the soup if needed. Taste and add more salt, pepper or spices if you'd like.

To serve, ladle the soup into favorite bowls and garnish with a handful of toasted cashews, a few springs of parsley or some scallions, and sprinkle of red chile flakes and a dash of olive oil to top. Serves 6-8.

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