

Marshall's
HAUTE SAUCE

Habanero Cauliflower Cheddar Soup

Ingredients

4 cups vegetable stock
1 large head of cauliflower, cut into florets
1 medium onion, chopped
2 cloves of garlic, peeled & minced
3 tbsp. Habanero Carrot Curry Sauce
2 tbsp. butter
2 tbsp. flour
1 cup almond milk
1/3 cup whipping cream
1 1/2 cups sharp white cheddar
1 tsp. salt

Instructions

- In a large sauce pan, add stock, cauliflower, onion, garlic and Habanero Carrot Curry Sauce.
- Cover and cook over medium heat until vegetables are tender, around 20 minutes.
- In a medium sauce pan, melt butter and whisk in flour.
- Slowly add cream and almond milk while whisking.
- Continuously stir and after 5 minutes, reduce heat to low and add cheese and salt. Stir until cheese melts.
- Blend ingredients in the large pan with an immersion blender or potato masher until desired texture.
- Slowly pour the cheese sauce into the large sauce pan of vegetables while whisking.
- Serve immediately and enjoy with crusty bread.

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