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SPICED CARROT CAULIFLOWER SOUP

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**YIELD:** Serves 6-8 **ACTIVE TIME:** 10 minutes **TOTAL TIME:** 30 minutes

INGREDIENTS

- 1 tablespoon olive oil
- 1 small onion, chopped
- 5 cups warm water
- 2 tablespoons vegetable bouillon, i like to use organic better than bouillon instead of the cubes
- 1 head cauliflower, chopped (about 4 cups)
- 3 cups peeled and chopped carrots (about 8 medium carrots)
- 1 1/2 teaspoons curry powder
- 1 teaspoon ground cinnamon
- 1 teaspoon garam masala
- 1 teaspoon salt

PREPARATION

Heat the oil in a large saucepan over medium heat and cook the onions for 3 minutes, or until soft.

Dissolve the vegetable bouillon in the water and add to the pot.

Add the remaining ingredients to the pot and stir to combine.

Bring to a boil, cover, and reduce heat to simmer for 15-20 minutes, or until the vegetables are fork tender.

Using an immersion blender or standing blender, puree all of the ingredients until smooth.

This recipe was originally published on Weelicious as "Spiced Carrot Cauliflower Soup".

