

Savory Cauliflower & Dill Soup

10 ingredients · 45 minutes · 4 servings



Directions

1. Add the oil to a large pot and place over medium heat. Sauté the onions and celery for about 5 minutes or until soft.
2. Add the vegetable broth, cauliflower and potatoes. Bring the broth to a boil and reduce to a simmer for about 10 minutes or until the potatoes are soft.
3. Take half of the vegetables and broth and add to a blender. Blend until smooth and creamy, allowing space for the heat to escape. Add the mixture back to the pot. Stir in the sea salt, turmeric and half of the dill. Let the soup simmer for another 10 minutes.
4. While the soup finishes cooking, add the chopped bacon to a pan and cook for 5 minutes or until cooked through. Remove the fat from the pan and transfer the bacon pieces into the soup.
5. Divide the soup between bowls and top with additional dill. Enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to three days.

Serving Size

One serving is approximately 2 cups of soup.

More Flavor

Add pepper or cumin.

Make it Vegan

Omit the bacon or replace with mushrooms or lentils.

No Blender

Use an immersion hand blender or food processor instead.

Ingredients

- 2 **tbps** Extra Virgin Olive Oil
- 1 White Onion (diced)
- 2 **stalks** Celery (chopped)
- 6 **cups** Vegetable Broth
- 1 **head** Cauliflower (chopped into florets)
- 2 Sweet Potato (small, chopped)
- 1 **tsp** Sea Salt
- 1 **tbsp** Turmeric
- 1/4 **cup** Fresh Dill (chopped, divided)
- 4 **slices** Bacon (chopped)