

## Creamy Roasted Cauliflower Soup

### Description

*Very creamy and rich soup. Everyone loves it!*

**Prep time:** Ten minutes

**Cook time:** Thirty minutes

**Total time:** Forty minutes

**Servings:** 6

### Ingredients

- 1 cauliflower
- 1 tablespoon of olive oil
- 1 yellow onion, diced
- 4 tablespoons of Thai red curry paste
- 4 cups of low sodium vegetable broth
- 14 oz can of unsweetened coconut milk
- 1/4 teaspoon of Himalayan pink sea salt
- 1 tablespoon of lemon juice (about 1/2 a lemon)
- 2 Sliced green onions

### Instructions

1. First, preheat the oven to about 400 degrees F, then chop off the cauliflower florets and cut the onions into quarters. Transfer the onions and cauliflower to a baking tray lined with parchment paper.
2. Toss with olive oil and transfer to the oven to bake for twenty minutes. Pour the vegetable broth and roasted onions and cauliflower into a high-power blender bowl and blend until creamy and smooth.
3. Pour the puree into a pot and place over medium heat. Add in the coconut milk, salt, red curry paste, and lemon juice. Combine properly and cook until heated through.
4. Garnish with green onions and serve.