



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Cauliflower**

Rainbow Cauliflower Soup

Ingredients:

5 cups rainbow cauliflower, cut into bite size pieces
3 potatoes, medium diced
1 yellow onion, diced small
2 tsp olive oil
3 cups vegetable stock
1 tsp salt
1 clove garlic, minced
3 sprigs rosemary, roughly chopped
salt and pepper, to taste
Steamer basket

Directions:

Place the steam basket in a pot large enough that the basket spreads open touching the edges of the pot. You don't want the cauliflower falling over the sides into the water. Fill with enough water to reach the bottom of the steam basket, about an inch deep. Turn the heat setting to med high bringing the water to a slow boil. Place the cauliflower into the basket. Sprinkle with a little salt. Cover and let steam for about 10 minutes. You can do this in multiple batches if your steam basket isn't large enough to hold all the cauliflower. When fully cooked, remove the lid so the cauliflower cools slightly.

In a separate pot, heat the olive oil. Add the diced onion. Cook until translucent. Add the garlic, and cook for another 30 seconds. Add the vegetable stock and potatoes. Cook until the potatoes are tender, about 10-15 minutes. Take a submersion blender, and puree the potatoes in the stock until smooth. Add the rosemary, salt, and pepper to taste. Cook for another 5 minutes. Then add the cauliflower.