

ZOË Creamy Radish Soup



Ingredients:

- ½ head cauliflower – sliced into ¼ in pieces
- 16oz Chicken broth
- ½C Cottage cheese
- ½ C Radishes – quartered
- Diced green onion
- Seasoning Blend:
 - ZOË Pink Salt
 - Course Ground Pepper
 - Garlic Powder
 - Onion Powder
 - Herbs de Provence
 - Nutritional Yeast

Prep Instructions:

- Preheat oven to 400 degrees
- Quarter radishes and toss in 2T chicken broth, and seasoning blend.
- Place on baking sheet and roast in oven for 50 minutes.
- Bring pot of chicken broth to a boil
- Add cauliflower to the pot and add seasoning blend.
- Let broth and cauliflower reduce down by ¾. This could take between 30-50 minutes.
- Remove radishes from oven.
- Remove cauliflower reduction from the stove and place cauliflower in food processor.
- Add some of the remaining chicken stock from pot and process cauliflower until you have a smooth consistency. Set aside.
- Process ½ cup cottage cheese until smooth in consistency.
- Place processed cauliflower and cottage cheese back into pot on med-low heat. Combine.
- 12. Add roasted radishes and combine.
- Add pink salt, pepper, and nutritional yeast to taste. Be mindful: as nutritional yeast will bring the cheese flavor and can be overpowering if too much is used.
- Once soup is heated to desired consistency, add to bowl and top with green onion to garnish.
- Voila 😊