

Cauliflower Bacon Soup with Parmesan 😊

Ingredients

- ¼ cup extra virgin olive oil
- 1 onion, chopped
- 1 celery stalk, chopped
- 2 cloves garlic, minced
- 2 potatoes, chopped
- 6 cups water or chicken stock
- 1 bay leaf
- 1 large cauliflower, chopped
- ½ cup cream or dairy free alternative
- 1 cup finely grated parmesan
- 3 strips of bacon, chopped
- Salt and pepper to taste

Preparation

In large saucepan, heat oil over medium-high heat; sautee onion, garlic, in olive oil until softened. Add potato, water or (stock), bay leaf and cauliflower. Bring to boil, reduce heat to medium and simmer about 10-15 minutes or until potatoes are tender. Remove from stove and once slightly cooled, transfer to blender and blend until smooth with no chunks. Add the cream and parmesan, then stir. Cook bacon until crispy. Add to soup. Serve

ENJOY!!!!