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## **CREAMY CAULIFLOWER SOUP WITH GREENS**

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- 1 tablespoon extra-virgin olive oil, plus more for drizzling
- 1 medium onion, chopped (about 1 cup)
- 4 cloves garlic, chopped
- Sea Salt
- 1 medium head cauliflower (about 3 pounds), florets and stems cut into 1-inch pieces (8-9 cups)
- 4½ cups filtered water
- ¼ cup chopped fresh dill, plus more for garnish
- 5 large kale or collard leaves, or a combination, tough ends removed and leaves roughly chopped
- Freshly ground black pepper

- Heat oil in a large pot over medium heat; cook onion, covered, until soft, 4-5 minutes. Add garlic and a pinch of salt, and cook for 3 minutes more.
- Add cauliflower, and pour in filtered water until it reaches just below the top of the cauliflower.
- Bring to a boil over high heat. Add 2 tablespoons dill. Reduce heat to low, and simmer until cauliflower is just tender, about 10 minutes. Stir in greens, and simmer for 3 minutes.
- Let sit for 5 minutes to cool slightly. Stir in remaining 2 tablespoons dill. Puree soup in batches in a blender until very smooth, adding more water (about ½ cup) if it's too thick.
- Return to pot, and reheat. Season with salt and pepper. Garnish with dill, black pepper, and a drizzle of oil, and a pinch of salt.