



Thai Curry Cauliflower Soup

with Coconut & Chiles



30-40min



2 Servings

Roasting cauliflower concentrates its flavor which pairs beautifully with Thai red curry paste in this elegant vegan soup. Coconut milk and vegetable broth create a savory broth that blends with the cauliflower to create a smooth, creamy consistency. A sophisticated topping of roast cauliflower florets, fresh cilantro, and bright red Fresno chiles adds texture and makes this golden-hued soup "pop."

What we send

- 1 head cauliflower
- 1 yellow onion
- 1 Fresno chile
- 1 oz Thai red curry paste ¹
- 13.5 oz can coconut milk ²
- 1 pkt vegetable broth concentrate
- ¼ oz fresh cilantro
- 1 oz rice vinegar

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- rimmed baking sheet
- medium Dutch oven or pot

Allergens

Soy (1), Tree Nuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 720kcal, Fat 61g, Carbs 36g, Protein 9g



1. Prep & roast cauliflower

Preheat oven to 450°F with a rack in the upper third. Trim stem ends from **cauliflower**, then coarsely chop stems and cut crowns into small florets. Toss on a rimmed baking sheet with **2 tablespoons oil**; season with **salt and pepper**. Roast on upper oven rack, stirring halfway through, until tender and charred in spots, 20-25 minutes.



4. Add cauliflower

Set aside **¼ cup of the roasted cauliflower florets** for step 5.

Add **remaining roasted cauliflower** to pot with **onions**. Add **coconut milk, vegetable broth packet, ½ cup water, 2 teaspoons sugar**, and **½ teaspoon salt**; bring to a simmer over medium. Reduce heat to medium-low and continue simmering until slightly thickened and flavors have melded, 10-15 minutes.



2. Prep ingredients

Finely chop **onion**. Trim ends from **Fresno chile**, then thinly slice crosswise into rounds.



5. Make topping

Pick **cilantro leaves** from stems and finely chop 1 tablespoon; keep remaining leaves whole and discard stems.

In a small bowl, combine **remaining Fresno chiles, reserved cauliflower florets, chopped cilantro, 1 tablespoon oil**, and a **pinch each of salt and pepper**; set aside for serving.



3. Start soup

Heat **1 tablespoon oil** in a medium Dutch oven or pot over medium-high until shimmering. Add **onions** and a **pinch each of salt and pepper**; cook, stirring, until softened and browned in spots, 4-5 minutes. Add **curry paste** and **half of the Fresno chiles** (or less depending on heat preference); stir to incorporate until curry paste is deep red and fragrant, 1-2 minutes.



6. Finish & serve

Use an immersion blender (or transfer in batches to a blender) to blend **soup** until smooth (thin with **½-1 cup water**, if necessary). Stir in **2 teaspoons rice vinegar** and season to taste with **salt and pepper** (add an additional splash of vinegar for more acidity, if desired). Serve **soup** in bowls and top with **cauliflower-chili mixture** and **reserved cilantro**. Enjoy!