

cheddar-cauliflower soup

2 Tbs. olive oil

1 yellow onion, diced

1 head cauliflower, about 2½ lb., cut into florets

5 cups low-sodium chicken broth

2 cups heavy cream

2 tsp. kosher salt, plus more, to taste

Freshly ground pepper, to taste

8 oz. white cheddar cheese, shredded

Toasted crusty bread for serving

In large Dutch oven over medium-high heat, warm oil. Add onion; cook, stirring occasionally, until tender, 5–7 minutes. Add cauliflower; cook, stirring occasionally, until light golden brown, about 5 minutes. Add broth, cream, 2 tsp. salt and pepper; bring to a boil. Reduce heat to low; simmer until cauliflower is easily pierced with fork, about 10 minutes.

Using immersion blender, blend soup to a fine puree, 3–5 minutes. Add cheese; stir until melted and well combined with soup. Adjust seasonings with salt and pepper. Ladle soup into individual bowls. Serve immediately with toasted bread. Serves 6–8.