



Roasted Cauliflower, Garlic and Leek Soup

Ingredients:

6 Cups	Cauliflower
3 Tbsp	Olive Oil
	Salt – to taste
	Black Pepper – to taste
¼ Cup	Butter
1	Large Leek (about 1 cup) - Chopped
2 Stalks	Celery - Chopped
4-5 Cloves	Garlic - Minced
¼ Cup	Flour
32oz	Chicken or Vegetable Broth
½ tsp	Dried Oregano

Directions:

PREHEAT OVEN TO 400. Break cauliflower into bite size pieces (about 6 cups)
Spread cauliflower evenly on sprayed baking dish, drizzle with olive oil and sprinkle with salt and pepper.

Toss to coat then spread out to a single layer. Roast 15 minutes then turn and continue roasting about 10 more minutes or until golden brown.

Melt butter in a large saucepan. Now add leek, celery and garlic, cook until softened, about 5 minutes

Then stir in flour - cook and stir about 2 minutes.

Gradually add chicken or vegetable broth, stirring constantly. Add cauliflower and dried oregano.

Reduce heat to low, cover and simmer for about 10 minutes.

Enjoy!