

# Cauliflower, leek & bacon soup



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Serves: 4–6

Preparation: 25 minutes

Cooking: 45–50 minutes



1 tbs olive oil

250g bacon rashers, rind removed and finely chopped

2 large leeks, trimmed and sliced

1/2 medium cauliflower\*, trimmed and cut into small florets

2 medium potatoes, peeled and chopped

6 cups chicken stock

salt and ground black pepper

1/3 cup light cream

grated reduced-fat tasty cheese, to serve

1. Heat oil in a large saucepan over medium-high heat until hot. Add bacon and cook, stirring often, for 3–4 minutes or until tender. Remove 2 tbs bacon to a plate and set aside. Add leeks to pan and cook, stirring often, for 3 minutes or until soft.
2. Add cauliflower, potatoes and stock to pan. Season with salt and pepper to taste. Cover and bring to the boil, stirring occasionally. Reduce heat to medium-low and cook, stirring often, for 30–35 minutes or until vegetables are tender.
3. Using a blender or food processor, puree soup until smooth and return soup to pan. Warm soup over low heat. Stir in cream (do not boil). Serve soup topped with reserved bacon and grated tasty cheese.

\* Yielding 600g cauliflower florets

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