

Creamy Potato Leek Soup & Riced Cauliflower

Ingredients

1

LeafSide Creamy Potato Leek Soup

1 cup

frozen riced cauliflower

as desired

Premade plant-based bacon

as desired

Chives as desired

as desired

Nutritional yeast

Elevate this soup to new heights by adding riced cruciferous cauliflower to create a fluffy texture that satisfies with every spoonful. This healthy twist creates a filling, yet light, lunch or dinner. Add your favorite toppings to enjoy flavors similar to a loaded baked potato. Go ahead and indulge in this fabulous fusion that's both luxurious and nutritious!

Makes 2 Servings

PREP TIME: 15 minutes • COOK TIME: 10 minutes

nut
free

wheat
free

◆ **Tools Needed: bowl with lid, oven, microwave, knife**

1. Preheat the oven to 350 and prepare LeafSide's Creamy Potato Leek Soup as directed.
2. While the LeafSide meal steeps, heat premade plant-based bacon in the oven, and microwave frozen riced cauliflower per package instructions.
3. Chop the chives.
4. Add half of the prepared LeafSide meal to one bowl and the other half to the second bowl.
5. Add half of the cauliflower to each serving. Top with plant-based bacon, chives, and nutritional yeast as desired.

Other suggested toppings: cooked mushrooms, green chilis, red or green onions, roasted garlic, fresh rosemary, lemon zest, chickpeas



Make your own plant-based bacon ahead of time from carrots or unsweetened coconut flakes. There are many recipes online, some of which are oil-free.



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