Butter Chicken Cauliflower Baked Soup

Campbell's Foodservice

SERVING / SIZE	SERVINGS
12 oz (1 ½ Cups)	5

A creamy, spiced butter chicken–inspired soup baked with tender cauliflower.

MADE WITH

Campbell's VERVE® SOUPS

***Verve*® Bombay Style Butter Chicken**

CASE CODE 27964

Ingredients

60 mL	Olive Oil
1 ½ L	Cauliflower florets
45 mL	Tandoori Spice Mix
15 mL	Salt
7 ½ mL	Black Pepper
45 mL	Cilantro, finely chopped
11.81 kg Pouch	*Verve*® Bombay Style Butter Chicken
125 mL	Yogurt
250 mL	Scallions sliced thin

Directions

1. Preheat oven: 400°F/200°C.
2. Heat oil in large sauce pot on medium/high heat. Brown cauliflower for 3–4 minutes.
3. Add Tandoori spice mix, salt and pepper, cook on low for 3–4 minutes.
4. Add cilantro and cook for 1 minute, transfer to container for holding.
5. Ladle 12 oz (1 ½ cups/355 mL) of Butter Chicken Soup into an oven-proof soup vessel.
6. Place ½ cup (125 mL) of roasted cauliflower on top of the soup.
7. Bake in 400°F/200°C oven or broiler until cauliflower is slightly charred (not burnt).
8.

To Serve

Top soup with a dollop of yogurt (1 Tbsp/15 mL) and sliced scallions.

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