

Butter Chicken Cauliflower Baked Soup

SERVING / SIZE
**12 oz (1½
Cups)**

SERVINGS
5



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

MADE WITH



Verve® Bombay Style Butter Chicken
CASE CODE 27964

Ingredients

60 mL	Olive Oil
1½ L	Cauliflower florets
45 mL	Tandoori Spice Mix
15 mL	Salt
7½ 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 (1½ 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).

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To Serve

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