Creamy Vegan Tomato Soup

Preparation time: 15 min
Difficulty: Easy

Ingredients

- Cauliflower Florets: 1 1/2 cups
- Coconut Milk: 1 cup
- Garlic Cloves: 5 chopped
- Olive Oil: 1 tbsp
- Onion: 1 chopped
- Oregano: 1 tsp
- Pomi Organic Chopped Tomatoes: one box
- Salt and Pepper: to taste
- Vegetable Broth: 4 cups

For this recipe we used:

Organic Chopped Tomatoes One Box

Preparation

This creamy vegan tomato soup only takes 15 minutes to make and is deliciously creamy with Pomi Tomatoes!

1. Heat the olive oil in a pan on medium-high heat.
2. Add the onion and let cook for 2-3 minutes, until translucent.
3. Next, add the garlic and let cook for another 2 minutes.
4. Add the rest of the ingredients and bring to a boil, mixing everything until well combined.
5. Lower the heat to medium-low and let cook for 10 minutes, until the cauliflower is soft.
6. Transfer to a blender and blend until smooth.