

Creamy Vegan Tomato Soup



Time: 15 min.

Difficulty: Easy

Ingredients

- None
- **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:

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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.

- *Jessica Hoffman of Choosing Chia*