

BUFFALO CAULIFLOWER SOUP



Get ready for a spicy, creamy, and satisfying kick with our Latin-inspired Buffalo Cauliflower Soup!



Ingredients:


- 8oz. **Creamy Cauliflower Soup #0662410**
- 1oz. Buffalo Wing Sauce
- 3oz. Battered Cauliflower
- Green Onions

Instructions:

1. Deep fry 3 oz. of battered cauliflower until golden and crispy. Toss the cauliflower in Buffalo sauce. Set aside.
2. In a saucepan over medium heat, warm 8 oz. of Brickman's Cauliflower Soup until hot.
3. Pour the hot buffalo cauliflower soup into a serving bowl. Top with crispy battered cauliflower pieces.
4. Sprinkle generously with sliced green onions for a fresh, zesty finish.

Optional Add-ons:

- Drizzle with ranch or blue cheese dressing
- Add crumbled blue cheese for extra richness

Product		Description	Code #	Pack Size
	Creamy Cauliflower Soup	Tender cauliflower and savory herbs and spices blended until smooth with creamy broth for comforting nourishment.	0662410	2/8 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian