

Cauliflower, Butternut Flanken Soup with Rice Cauliflower Croutons

Recipe By *Ruchele Honig*



Cooking and Prep: 
4.5 h

Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover

Source: Kosher.com

Exclusive

Crispy riced cauliflower serves as the "croutons" in this meaty orange squash soup.

Ingredients (16)

Main ingredients

- 1 bag [Heaven & Earth Riced Cauliflower](#)
- 1/4 cup [Bartenura Olive Oil](#)
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon paprika
- 2 beef neck bones

- 1 package flanken
 - 2 large onions sliced
 - 6 cloves garlic
 - 1 large butternut squash
 - 2 large carrots
 - 1 large bag cauliflower
 - 1 tablespoon salt
 - 1 teaspoon black pepper
 - 1 tablespoon chicken soup mix (or 3-4 cups **Empire Chicken Stock**)
 - 1 tablespoon onion soup mix
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Start Cooking

Prepare the Soup

1. Toss riced cauliflower with olive oil, salt, black pepper and paprika on a flat cookie sheet.
2. Place neck bones and flanken on a second baking sheet. Roast cauliflower and meat at 400 degrees Fahrenheit for about 30 minutes until crisp. Place meat and bones in a net. Set riced cauliflower aside.
3. Sauté onion and garlic until lightly golden, add vegetables and sauté until softened (about 20 minutes).
4. Add spices and water to fill, add meat and cook for about two hours.
5. Remove net and chop up the meat. Blend soup and return meat to pot. Serve with cauliflower rice as garnish.