

## THE WAY THE COOKIE CRUMBLES



### **Roasted Cauliflower Soup with Feta** (adapted from Two Peas and Their Pod)

1 head of cauliflower, cut into 1 to 2-inch florets  
2 tablespoons olive oil, divided  
Salt  
2 stalks celery, diced  
1 onion, diced  
3½ cups vegetable or chicken broth  
2 sprigs thyme  
2 ounces feta  
1 tablespoon lemon juice  
2 tablespoons parsley, minced

1. Place a rimmed baking sheet in the oven and heat the oven to 400 degrees. When the oven is hot, remove the baking sheet, add one tablespoon of olive oil plus a generous sprinkling of salt, then the cauliflower. Spray the top of the cauliflower with cooking spray. Roast, stirring twice, for 20-25 minutes, until a couple sides of each floret are deeply browned.

2. In a 5-quart pot, heat the remaining 1 tablespoon oil over medium heat. Add the celery, onion, and a pinch of salt; cook, stirring occasionally, until softened and the onion is translucent, 6-8 minutes. Add the roasted cauliflower, broth, and thyme. Bring to a simmer over medium-high heat, then reduce the heat to medium-low and simmer for 20 minutes. Puree, either with an immersion blender or in batches with a stand-up blender.

3. Stir the feta, lemon juice, and parsley into the soup. Taste for seasoning, adjusting as necessary, and serve immediately. (Can also be made several days in advance.).