

# Loaded “Baked Potato” Soup



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## Ingredients

- 1 large head cauliflower, cut into florets (about 5 cups)
- 1 bunch radishes, trimmed and quartered (about 1-1/4 c.)
  - 1 Tbs. oil
  - salt and pepper
- 6 slices bacon, chopped
- 1 large onion, chopped
- 2 large ribs celery, and tops, chopped
- 3 tsp. minced garlic
- 4 c. homemade chicken broth

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### *Toppings for your Soup:*

*Bacon, above*

*1 c. grated Cheddar cheese*

*Legal hot sauce, optional*

*Minced green onion, optional*

*SCD yogurt or sour cream for non-SCDers*

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## Method

1. Preheat oven to 425 degrees.
2. In a large bowl, toss cauliflower and radishes with the oil and sprinkle with salt and pepper.
3. Spread veggies on a baking sheet and roast for 25 to 35 minutes until tender and caramelized in spots.
4. Meanwhile, cook bacon in soup pot until crisp. Remove to a small plate to use as a topper.
5. In the bacon grease, cook onion and celery, stirring in garlic when almost softened.
6. Pour in the broth and the roasted veggies and bring to a boil. Reduce heat and simmer for 20 minutes. Turn off heat and allow to cool a bit before blending.
7. Ideally, use an immersion blender until very smooth. Alternatively, working in batches, move soup to a blender, blending until smooth. Return to pot.
8. Smooth soup may be boiled for 10-15 more minutes if desired to thicken. Taste and add 1 tsp. or more salt as needed.