

BUFFALO CAULIFLOWER SOUP



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



Ingredients:

- 8oz. Brickman's Cauliflower Soup
(New Item# Coming Soon)
- 1oz. Gordon Choice Buffalo Wing Sauce #896042
- 3oz. Gordon Choice Battered Cauliflower #694550
- Markon Ready-Set-Serve Green Onions #596981

Optional Add-ons:

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

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.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

