

BUFFALO CAULIFLOWER SOUP



Spice things up with our Buffalo Cauliflower Soup! This creamy soup features cauliflower soup infused with zesty buffalo wing sauce. It's topped with crispy, battered cauliflower and fresh green onions for a warm and satisfying kick.



Ingredients:

- 8oz. Brickman's Loaded Cauliflower Soup #580145
- 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.

Product	Description	Code #	Pack Size
 Brickman's® Loaded Cauliflower Soup	Tender cauliflower and savory herbs and spices blended until smooth with creamy broth for comforting nourishment.	580145	2/8 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

