GOLDEN SOUP

FREEZE TOGETHER

- 2 tablespoons **olive oil**
- half an **onion**, chopped
- 2 cloves garlic, chopped
- 1 head of **cauliflower**, chopped into about 5 cups of chunks or florets
- 1 cup cashews
- 1 tablespoon turmeric
- 2 teaspoons salt
- a squeeze of lemon juice

INSTANT POT

SLOW COOKER

Add 3 cups water before cooking

High Pressure 10 mins

High Setting

4 hrs

7-minute natural release

FINAL STEP

Blend soup and add water to thin as needed.

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