



## Zuppa Toscana

**I prepare this using all vegan options but if you're not vegan use regular items.**

- 2 large cauliflower heads chopped up
- 2 cans of unsweetened coconut milk or you can use heavy cream
- 3-4 cups of unsweetened almond milk
- 1 container of low-sodium vegetable broth
- 1 stick of butter
- 2 boxes (4 envelopes) of onion soup mix
- 2 bags of frozen spinach
- 1-2 sausage rolls (Cooked and chopped into small pieces)
- 2 packages of bacon (prepared and broken into small pieces)
- 1 large Vidalia onion (chopped)
- ½ cup of Nutritional yeast
- 1 fresh garlic clove (chopped)
- Salt and pepper to taste
- 1 package of fried onions (optional)
- 1 package shredded cheddar cheese (optional)

In a large pot put vegetable broth, coconut milk, and butter, bring to a boil, and let butter melt. Add onions, garlic clove, soup mix, spinach, and nutritional yeast. Add cauliflower and slowly add almond milk to obtain the consistency you desire. Some like their Zuppa thick like stew and some like it runnier. No way is the wrong way, it's your preference. Cook until the cauliflower is tender. Lastly, add the sausage and bacon pieces, stir, and serve. **Optional:** Top with shredded cheese and fried onions.