



## Cashew Milk Green Soup With Halloumi Croutons

Creamy and soul-satisfying this soup checks all the right boxes. With a cashew milk base the addition of kale, leeks, celeriac, and peas it's not only good, it's good for you. If you don't have kale, try chard or spinach or add some peas too.

### INGREDIENTS

2 medium leeks or 1 big onion

2 tbsp good olive oil

2 medium potatoes or 1/3 peeled celeriac or mix of potato & celeriac, 400g

100g kale or a mix of mainly kale / greens

100ml cashew milk

1.2 litres veg stock

Sea salt & black pepper, to taste

\*Halloumi croutons\*:

250g halloumi, chopped into 2cm chunks

1 tbsp butter / ghee / oil

Herby drizzle:

Handful soft herbs (parsley/mint/dill/basil/coriander)

6 tbsp olive oil

2 tbsp vinegar or citrus juice

Sea salt & pepper

### Directions

In a medium saucepan, gently fry the leeks or onion for 5 minutes while you get on with dicing the potatoes and peeling and dicing the celeriac.

Add the potatoes and celeriac, add a pinch of salt and pepper and fry for another 2 minutes, stirring from time to time so the leeks/onions are softening but nothing is browning too much.

Add the stock/broth, pop the lid on, bring to the boil then immediately turn down to a medium simmer for about 15 minutes until the veg is tender. (While the soup is simmering, prepare the herb drizzle, chop up halloumi & pat dry). Add the milk and kale and any herb stalks, stir and simmer for another 3 minutes.

Blitz the soup straight away until creamy, add a splash more water if too thick and season to taste. Serve up each bowl with a drizzle of olive oil if you like plus chopped herbs and extra pepper.

Straight away, heat up a large frying pan, add more ghee/oil & add the halloumi cubes spacing it out so they're not overcrowded & fry for a min until golden, turn over & repeat. Serve straight away on top while they're hot and perfect.