





Corn and Cashew Cream Soup

Serves: 4 / Total Time: 16 minutes

3 cups (720 ml) water

1½ cups (200 g) Kirkland Signature roasted cashews

 $1\frac{1}{4}$ pound (568 g) frozen white corn kernels, thawed (3 $\frac{1}{2}$ cups)

2 teaspoons Kirkland Signature granulated garlic

2 teaspoons Kirkland Signature chopped onion

 $\frac{1}{2}$ teaspoon Kirkland Signature Himalayan pink salt

- Place all ingredients into the Vitamix container in the order listed and secure the lid.
- 2. Run the Hot Soup Program or start the blender on its lowest speed, then quickly increase to its highest speed. Blend for 5 minutes 45 seconds.