

Fennel Soup

INGREDIENTS

- 1/4 cup (55g) butter
- 2-4 fennel bulbs, trimmed and quartered – you can also add potatoes and carrots, diced, at your discretion
- 1 (32 fluid ounce) container vegetable broth
- salt and pepper to taste

PREPARATION

Melt the butter in a large skillet over medium heat. Add the quartered fennel bulbs and diced potatoes and carrots; cook and stir until golden brown, about 10 minutes. Pour in the broth, and simmer until fennel, potatoes and carrots are tender, about 15 more minutes. Purée and add 2 tbsp. cream, if desired. Ladle into soup bowls, and season with salt and pepper. About 4 servings.

Recipe taken from <http://allrecipes.com>