

Fennel Tomato Soup

From – *Asparagus to Zucchini: a Guide to Farm-Fresh Seasonal Produce*

2 Tbsp olive oil
1 medium onion, diced
½ cup chopped celery or celeriac
2 medium carrots, diced
2 medium fennel bulbs, quartered lengthwise and sliced
6 cups vegetable stock
28 oz can diced tomatoes
2 tsp salt
1 tsp pepper

- Heat oil in a soup pot, add onion and celery and saute until tender.
- Add carrots and fennel, saute until vegetables are tender, about 5 minutes.
- Add stock, tomatoes salt and pepper.
- Cook over low heat about 30 minutes.



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