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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