

Fennel and Carrot Soup

Ingredients

- 6 tablespoons unsalted butter, divided
- 1 large fennel bulb, thinly sliced
- 1 small onion, thinly sliced
- 2 carrots, peeled, chopped
- 1 small Yukon Gold potato, peeled, halved
- 2 sprigs thyme
- 1 bay leaf
- Kosher salt and freshly ground black pepper
- 4 cups low-sodium vegetable broth

Preparation

Heat 4 Tbsp. butter in a large heavy pot over medium. Add fennel, onion, carrots, potato, thyme, and bay leaf; season with salt and pepper. Reduce heat to medium-low, cover, and cook, stirring occasionally and reducing heat if needed, until vegetables are soft but not browned and have released their moisture, 45–60 minutes (this will give them deep flavor).

Add broth, bring to a boil, and season with salt and pepper. Reduce heat and simmer until potato is falling apart, 8–10 minutes. Let cool slightly. Remove herbs.

Working in batches, purée in a blender until smooth. Strain into a clean pot; season with salt and pepper.