Recipe
Fennel and Potato Soup
(good for Ekadasi)
By

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Ingredients

1 fennel bulb
1 ½ cup chopped potato
½ cup chopped tomato
1 ½ - 1 ¾ tsp salt
1 ½ tbsp olive oil

½ tsp pepper
1 tsp parsley
6-8 cups water
2 tbsp fennel leaves

Preparation

Chop fennel bulb and potato(s) into small pieces. Sauté fennel, potato, and tomato for a few minutes. Add all seasoning, water, and parsley. Bring to a boil then turn the heat to low. Cover and cook for 20 to 30 minutes. Before serving, sprinkle fennel leaves on top.

Serves

4

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Hare Rama Hare Rama Rama Rama Rama Rama Hare Hare