

## 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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