
Thanksgiving! Leek & Fennel Soup

| (2-p serves 4; 4-p serves 8)

Featured in Martha's 100th Cookbook

 1,5h  2 Servings

What we send

- 2 artisan buns ^{1,2,3,4}
- 2 (7 oz) leeks
- 1 yellow onion
- 2 bulbs fennel
- ¼ oz mushroom seasoning
- 2 pkts vegetable broth concentrate
- ¼ oz fresh chives

What you need

- kosher salt & ground pepper
- 5 Tbsp unsalted butter ²
- olive oil

Tools

- colander
- large pot
- blender
- fine-mesh sieve (optional)

Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 410kcal, Fat 22g, Carbs 50g,
Protein 8g

1. Bake croutons

Preheat oven to 350°F with a rack in the center position. Cut **bread** into ¼-inch pieces. On a rimmed baking sheet, toss **bread cubes** with **1 tablespoon each melted butter and oil**; season with **salt** and **pepper**. Bake on center rack, stirring halfway through, until **croutons** are golden brown and crisp, 12-15 minutes.

4. Simmer soup

To pot, add **mushroom seasoning, broth concentrate**, and **4 cups water**; bring to a simmer over high heat. Reduce heat to maintain a gentle simmer; simmer for 20 minutes.

2. Prep vegetables

Meanwhile, halve **leeks** lengthwise then thinly slice crosswise. Place leeks in a large bowl of water. Stir leeks until layers separate; set aside for 1 minute to allow grit to settle to bottom of bowl. Lift leeks from water using a slotted spoon and transfer to a colander to drain. Peel **onion**; quarter **onion** and **fennel** lengthwise then thinly slice crosswise.

5. Blend soup

Carefully transfer **vegetable soup** to a blender, working in batches if needed; puree until smooth. Adjust consistency with **water** if necessary. Optionally, for a smoother texture, pass **soup** through a fine-mesh sieve. Season with **salt** and **pepper** to taste.

3. Sweat vegetables

In a large pot, melt **4 tablespoons butter** over medium heat. Add **leeks, onions, fennel**, and **a pinch of salt**. Cook, stirring occasionally, until vegetables are completely tender but not browned, adjusting heat as necessary if vegetables begin to take on color before they are tender, 20-25 minutes.

6. Serve

Thinly slice **chives**. Divide **soup** between bowls and top with **croutons** and **chives**. Enjoy!