



Recipe from: [My Catholic Tradition](#)

CREAMED FENNEL SOUP

Serves 4

2 potatoes
1 medium fennel bulb
2 1/4 oz butter
2 cups chicken stock
4 1/2 oz cream cheese, chopped
1 tbsp chopped fresh chives
1 tbsp lemon juice

CHOP the potatoes.

Slice and chop the fennel.

Heat the butter in a medium pan and then add the fennel.

Cook, covered, over low heat for 10 minutes, stirring occasionally.

Do not allow the fennel to color.

Add the potatoes and stock to pan, stir.

Bring to the boil and reduce heat to low.

Cover and cook for 10 minutes, or until vegetables are tender.

Season to taste with salt and ground black pepper.

Remove from the heat and then cool slightly.

Transfer the mixture to a food processor bowl and then add cheese.

Process until the mixture is smooth and creamy.

Return the soup to pan.

Add the chives and juice and then stir over low heat until just heated through.