

Creamy Fennel and Greens Soup

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Yield Makes 6 servings

Ingredients

1 tablespoon olive oil

1 tablespoon unsalted butter

1 fennel bulb, trimmed and chopped

1 small onion, chopped

1 pound mixed dark leafy greens such as collard and kale, coarse stems and center ribs discarded and leaves chopped

6 cups water

3 cups baby spinach or chard

1/2 cup heavy cream

1 tablespoon fresh lemon juice

Garnish: fennel fronds or chopped dill

Preparation

Heat oil and butter in a 6-quart heavy pot over medium heat until foam subsides. Add fennel, onion, 3/4 teaspoon salt, and 1/8 teaspoon pepper and cook, stirring occasionally, until softened and lightly browned, 7 to 8 minutes.

Add leafy greens (but not spinach) and water to pot and simmer, covered, until greens are tender, about 30 minutes. Stir in spinach and cook, uncovered, just until wilted, about 1 minute.

Purée soup in batches in a blender (use caution when blending hot liquids) until smooth, then return to pot. Stir in cream and lemon juice and reheat over low heat. Season with salt.