

Fish Soup with Fennel, Leek and Potato

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-smoked-salmon-and-watercress-crostini-recipe>

Ingredients:

- 3 tablespoons olive oil
- 1 leeks medium, sliced
- 1 fennel medium, sliced, save tops
- 1 shallots sliced
- 1 pinch salt
- 1 pinch freshly ground black pepper
- 6 small red potatoes cut into bite size pieces
- 1 1/2 cups light coconut milk canned
- 1/2 cup fish stock you can also use water
- 1 pound salmon skinned and cut into bite size pieces
- 8 ounces shrimp I leave the skin on for extra flavor but you can remove shells
- 12 varnish clams
- 1 lemon
- red pepper flakes or Pinch of Piment d'Espelette
- watercress for topping, optional

Nutrition:

1. Calories: 710 calories
2. Carbohydrate: 57 grams
3. Cholesterol: 145 milligrams
4. Fat: 37 grams
5. Fiber: 11 grams
6. Protein: 44 grams
7. SaturatedFat: 22 grams
8. Sodium: 410 milligrams
9. Sugar: 6 grams

Thank you for visiting our website. Hope you enjoy Fish Soup with Fennel, Leek and Potato above. You can see more 17 italian smoked salmon and watercress crostini recipe Get cooking and enjoy! to get more great cooking ideas.