

Roasted Fennel

INGREDIENTS

2 fennel bulbs (thick base of stalk), stalks cut off, bulbs halved lengthwise, then cut lengthwise in 1-inch thick pieces

Olive oil

Balsamic vinegar

Steps

1 Preheat oven to 400°F.

2 Rub just enough olive oil over the fennel to coat. Sprinkle on some balsamic vinegar, also to coat. Line baking dish with Silpat or aluminum foil. Lay out the pieces of fennel and roast for 30-40 minutes, or until the fennel is cooked through and beginning to caramelize.

Serves 4.