

## ROASTED FENNEL

2 fennel bulbs (thick base of stalk)  
2 Tbls (or more) of Olive oil  
2 tsps (or more) balsamic vinegar

1. Preheat oven to 400°F (205°C).
2. Cut the fennel stalks off and cut the bulbs in half lengthwise.
3. Cut the bulb halves length wise into 1 inch thick wedges.
4. Place the fennel wedges in a bowl and toss them with 1 to 2 tablespoons of olive oil, just enough to coat them.
5. Sprinkle with balsamic vinegar, again just enough to coat.
6. Line a roasting pan with aluminum foil parchment paper; brush surface with olive oil.
7. Arrange the fennel wedges on the pan and roast them for 40 minutes or until the fennel wedges are cooked through and beginning to caramelize at the edges.

### NOTES from the Elise Bauer, recipe contributor

1. Roasted, fennel caramelizes at the edges and loses its crunch. The licorice notes that were so discernible when the fennel was raw leave only a hint when roasted. Even people who run from anything licorice-ish (like my father) easily enjoy fennel when it is warm and roasted.
2. This simple dish of fennel roasted with olive oil and balsamic vinegar would be perfect with roast chicken, fish, or seafood.

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