

Roasted Fennel

Ingredients:

4 tablespoons olive oil

4 fennel bulbs sliced into thin, long pieces

Salt

Freshly ground pepper

1/3 cup Parmesan cheese

Directions:

1. Preheat the oven to 375°F.
2. Wash all of the fennel bulbs and slice them into thin pieces
3. Lightly oil the bottom of a glass baking dish and arrange the fennel into the dish.
4. Sprinkle the fennel with salt and pepper, then with the Parmesan cheese.
5. Bake until the fennel pieces are golden brown.
(Approximately 45 minutes)

