

Roasted Fennel

Recipe provided by Chef Teresa

Ingredients

- 6 large fennel bulbs, trimmed, each cut on the bias
- 1/4 cup extra-virgin olive oil
- 8 large garlic cloves,, finely minced
- 1 tablespoons finely minced fresh thyme
- Coarse kosher salt
- 2 Tablespoons fresh lemon zest

Preparation

Preheat oven to 425°F. Combine all ingredients (except for lemon zest) in a mixing bowl and toss to coat. Spread fennel out on baking sheet and roast for 15 minutes. Turn and continue to roast until tender, turning 1 more time, about 20 minutes. Sprinkle lemon zest over fennel. Roast until fennel begins to brown at edges, about 10 minutes longer. Serve at room temperature.