

## ROASTED FENNEL

from [SimplyRecipes.com](https://www.simplyrecipes.com)

(serves 4)

### Ingredients

- 2 **fennel bulbs** (thick base of stalk), stalks cut off, bulbs halved lengthwise, then cut lengthwise in 1-inch thick wedges
- 2 Tbsp (or more) **olive oil**
- 2 tsp (or more) **balsamic vinegar**

### Preparation

1. Preheat oven to 400°F (205°C).
2. Place the fennel wedges in a bowl and toss them with 1 - 2 Tbsp of olive oil, just enough to coat them. Sprinkle with balsamic vinegar, again just enough to coat.
3. Line a roasting pan or baking dish with a silicon mat or aluminum foil brushed with olive oil.
4. 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.