



RECIPE



ROASTED FENNEL AND POTATOES

INGREDIENTS:

- 3 lbs. yukon gold potatoes, cut into 1 inch pieces
- 2 lbs. fennel bulb, cut into wedges
- 1 tbsp fennel frawns, chopped
- 1 head of garlic, broken into cloves
- 1 tsp. kosher salt
- 1/2 tsp. freshly ground black pepper
- 2 tbsp. olive oil
- 2 tbsp balsamic vinegar

DIRECTIONS:

Preheat oven to 400 degrees.

In a large bowl, add the potatoes, fennel wedges, fennel frawns, garlic cloves, 1 teaspoon of kosher salt, 1/2 teaspoon of freshly ground black pepper and 1 tablespoon of olive oil and the 2 tablespoons of balsamic vinegar. Toss until all ingredients are coated well.

In a large roasting pan, add the other tablespoon of olive oil and coat the bottom. Add the potato fennel mixture to the roasting pan and place in the oven for 45-50 minutes until golden and caramelized.

Serves 6-8

