

Roasted Fennel with Onions

INGREDIENTS:

1 bunch fennel
1 large onion
olive oil
salt and pepper

METHOD:

Chop the fennel stems from the bulbs (you can give these to children, or yourself, to chew on for the licoricy flavor while they're clamoring for dinner), and slice the bulbs through the base into wedges that stay more or less intact (about 6 to 8 depending on the size of the bulb). Coat a roasting pan with a layer of olive oil. Chop onion into slices or small wedges. Place fennel and onions in the roasting pan and slather with a generous amount of olive oil. sprinkle with salt and pepper. Cover and roast at 400 for 30 minutes, then uncover and roast another 15 minutes or until onions and fennel are caramelized (slightly browned).