



Makes: 4-6 servings

Prep Time: 10 minutes Cook Time: 45 minutes

Total Time: 55 minutes

Roasted Fennel with Parmesan

Ingredients

- 4 tbsp olive oil
- 4 fennel bulbs, cut horizontally into 1/3-inch thick slices, fronds reserved
- Salt and freshly ground black pepper
- 1/3 cup freshly shredded Parmesan

Instructions

Preheat the oven to 375°F.

Lightly oil the bottom of a 13 by 9 by 2-inch glass baking dish. Arrange the fennel in the dish. Sprinkle with salt and pepper, then with the Parmesan. Drizzle with the oil. Bake until the fennel is fork-tender and the top is golden brown, about 45 minutes. Chop enough fennel fronds to equal 2 teaspoons, then sprinkle over the roasted fennel and serve.

Recipe from Giada De Laurentiis