

ROASTED FENNEL WITH GARLIC AND HERBS

Serves 4

INGREDIENTS:

2 Large Fennel Bulbs
3 Tbsp Olive Oil
2 Garlic Cloves
 $\frac{3}{4}$ Tsp Salt
1 Tsp Black Pepper
1 Tsp Thyme
 $\frac{1}{4}$ Cup Parmesan

DIRECTIONS

Heat the oven to 200°C.

Remove the stalks from the fennel and slice the bulbs in half length ways. Then cut each half into 1 inch thick slices and spread evenly onto a baking tray.

Chop the garlic and combine with olive oil and spread over the fennel. Sprinkle with thyme, salt and pepper.

Place in the oven for 20 minutes. After 20 minutes add the parmesan and bake for a further 10 minutes.

After 30 minutes the fennel should be tender. Enjoy!