Braised Fennel and Potatoes
From – www.epicurious.com

1 fennel bulb with fronds
1 large onion, halved lengthwise, then cut into ¼ inch thick slices
¼ tsp black pepper
1 tsp salt
3 Tbsp olive oil
1 pound potatoes
½ cup water

• Chop enough fennel fronds to measure 2 Tbsp, then cut off and discard stalks from bulb.
• Quarter bulb lengthwise and core, then cut lengthwise into ¼ inch slices.
• Cook fennel, onion, pepper and ½ tsp salt in oil in a heavy skillet over moderate heat, covered, stirring occasionally, until onion is softened, about 5 minutes.
• Cut potatoes crosswise into ¼ inch thick slices.
• Add potatoes and remaining ½ tsp salt to fennel mixture and cook, uncovered, stirring frequently, 3 minutes.
• Add water and cook, covered, stirring once, until potatoes are tender, 10-12 minutes more.
• Stir in fennel fronds before serving.

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