



Roasted Potatoes with Fennel & Onions

1 pound Wickham Farms potatoes, cut in half lengthwise and sliced 1/4-inch wide
1 sliced fennel bulb
1 sliced onion
6 sliced garlic cloves, optional
8 sage leaves
3 tablespoons olive oil
Salt & pepper

Preheat oven to 425.



Cut about 1 inch above the fennel bulb to remove the stalks. If you wish, cut a few of the bright green fronds from the stalks to save as a garnish. Rinse, pat dry, and wrap in plastic wrap until ready to use. Remove and discard any wilted or brown outer layers of the bulb. Cut a thin slice off the root end of the fennel bulb and discard. Wash bulb and pat dry. Cut bulb in half from the stalk end through the root end. Remove the wedge-shaped core and discard. Slice the bulb lengthwise into thin strips.



Combine all ingredients on a baking sheet. Roast until golden and crisp, 35 to 40 minutes, tossing halfway through. Season with salt and drizzle with a bit of olive oil. Garnish with fennel fronds, if you wish.

This is great as a side dish for grilled meats. It is also great topped with fried eggs for breakfast!