

Roasted Fennel with Preserved Lemons & Bread Crumbs



Time: 30 minutes (15 minutes prep, 15 minutes baking)

Serves: 4-6

Ingredients: 2-3 fennel bulbs
[Preserved lemons](#)
2 tablespoons olive oil
½ cup gluten free bread crumbs
1 teaspoon salt
Cracked black pepper to taste

Directions:

1. Preheat oven to 425 degrees F.
2. Prepare the fennel by removing the green stalks about 1" above the fennel bulb.
3. Slice off the root end of the bulb.
4. Cut each fennel lengthwise into two pieces and remove the tough core from the fennel halves by cutting a wedge-shaped piece from the top of the core to the bottom. Discard the core. Slice the fennel halves in quarters and then lengthwise into wedges.
5. Remove ¼ of a lemon from the jar or preserved lemons and rinse under cold water to remove most of the salt. Pat the lemon dry and separate the yellow peel from the white flesh using a sharp knife. Finely mince the peel.
6. In a large bowl, mix the fennel, minced lemon, olive oil, salt, and pepper until evenly coated.
7. Evenly distribute the fennel on a baking sheet lined with parchment paper.
8. Roast for 12-15 minutes until the fennel starts to darken on the bottom.
9. Sprinkle with gluten-free breadcrumbs and roast for 1-3 minutes more until bread crumbs turn golden brown. Then serve and enjoy!