

# Braised Fennel and Potatoes

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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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