

Roasted Potatoes and Fennel (“The New Vegetarian Epicure” Anna Thomas)

4 medium red-skinned potatoes (approx. 2 ½ lbs)
2 large fennel bulbs, white only
2 large onions
2 large, ripe tomatoes
8-10 small carrots
1 large bell pepper
½ head garlic
2/3 cup any home-made tomato sauce
salt and pepper to taste
2-3 Tbsp olive oil
optional: chopped fresh basil

Scrub, clean, and trim all of the vegetables. The potatoes should be cut in approximately 1-inch cubes, the fennel, onions, and tomatoes about the same or slightly larger. Slender carrots can be cut to the size of your little finger, and the bell pepper sliced into strips or cut in squares. Slice the garlic or chop it coarsely.

Mix everything together in a big bowl with the tomato sauce, some salt and pepper, and the olive oil. Add chopped fresh basil if you like.

Spread the vegetables out on two baking sheets and roast them in a 425 degree oven, checking them every 7-8 minutes. Stir and turn the vegetables when you see brown or charred spots appearing on top. When all the vegetables are tender-probably about an hour-serve at once.

Serves 6-8