

Roasted Fennel with White Beans and Lime

Serves 4-6 | 20 minutes prep + 30 minutes cook time (plus bean cooking time)

The licorice-y flavor of fennel and the zing of lime brighten up the dark days of winter in this dish, inspired by a recipe from designer and cook Athena Calderone. If you're like me and have cooked beans in the refrigerator, it comes together quickly.

1 bulb fresh fennel, chopped

1 leek, light green and white parts, split lengthwise, cleaned, and sliced

3 tablespoons extra virgin olive oil, divided

½ teaspoon RGF kosher salt

1 teaspoon RGF Piment d'Espelette

2 cups cooked Ayers Creek Purgatorio beans*

Juice and zest from 1 lime

¼ cup chopped flat leaf parsley

Step 1 Preheat the oven to 400F.

Step 2 Toss the fennel and leek with 2 tablespoons of the olive oil, the salt, and piment. Roast in a skillet or sheet pan until brown, about 20 minutes.

Step 3 Stir the white beans into the fennel and return to the oven for 10 minutes to warm through.

Step 4 Stir lime juice and parsley into bean-fennel mix, taste for salt and add more if needed. Transfer to serving dish, top with lime zest, drizzle the remaining tablespoon of olive oil. Best warm or at room temperature.

*substitute any white bean