

# McDougal's Farm LLC

What's Growing On !

Recipes

## Greek Fennel Skillet

Serve plain as a side dish or make it a meal by serving this savory sauté over pasta, or polenta. It can also top Italian bread which has been brushed with olive oil and toasted.

2 cloves garlic (minced)

In medium fry pan sauté in 2 tbs olive oil for 1 minute.

2 medium fennel bulbs (julienne- cut into long thin matchstick strips)

1 large onion (julienne)

Add and sauté until tender, 5-10 minutes

1 tbs lemon juice

3 medium tomatoes (chopped)

Add and cook over medium heat until part of liquid evaporates, 10 minutes. Salt and pepper to taste.

1 ½ cups feta cheese (crumbled)

Or mozzarella cheese (shredded)

½ cup black olives (optional)

Stir in