

Roasted Fennel & Garlic

Nonstick vegetable oil spray

4 small (3-inch-diameter) fennel bulbs, trimmed, each cut vertically into 8 wedges with core attached to each wedge

1/4 cup extra-virgin olive oil

6 large garlic cloves, coarsely crushed

1 tablespoon chopped fresh thyme

1/8 teaspoon dried crushed red pepper

Coarse kosher salt

1/2 cup halved pitted Kalamata olives

Preheat oven to 425°F. Spray large rimmed baking sheet with nonstick spray. Combine fennel, olive oil, garlic, thyme, and crushed red pepper in large bowl; toss to coat. Spread fennel out on baking sheet; sprinkle with coarse kosher salt and pepper. Roast fennel 15 minutes. Using tongs, turn wedges over. Continue to roast until tender, turning 1 more time, about 20 minutes. Sprinkle olives over fennel. Roast until fennel begins to brown at edges, about 8 minutes longer. Season fennel with salt and pepper. Transfer to bowl and serve. **DO AHEAD:** *Can be made 2 hours ahead. Let stand at room temperature.*

Serve warm or at room temperature.

Fava Bean Salad

- **FOR THE VINAIGRETTE**
- 1 head garlic, 1/2 inch cut off top to reveal cloves
- 1 tablespoon extra-virgin olive oil
- 3 tablespoons red-wine vinegar
- 3/4 teaspoon coarse salt
- 1/4 teaspoon red-pepper flakes
- 3/4 cup (2 ounces) walnuts, toasted and chopped
- Freshly ground pepper, to taste
- **FOR THE SALAD**
- 1 pound shucked fresh fava beans (from 3 pounds pods; 3 1/2 cups)
- 2 cups fresh corn kernels (from 2 ears of corn)
- 1 medium cucumber, quartered lengthwise and thinly sliced
- 1/2 red onion, thinly sliced (1/2 cup)
- 2 tablespoons chopped fresh flat-leaf parsley
- 2 ounces feta cheese, crumbled

Directions

1. Make the vinaigrette: Preheat oven to 350 degrees. Drizzle garlic with 1 teaspoon oil. Wrap in parchment, then in foil. Bake until soft, about 30 minutes. Squeeze garlic from skins. Mash until smooth.
2. Whisk together the remaining ingredients with 1 tablespoon of the roasted garlic and remaining 2 teaspoons oil.
3. Make the salad: Prepare an ice-water bath. Cook beans in a large pot of boiling water for 2 minutes. Using a slotted spoon, transfer beans to ice-water bath. Let cool completely, and remove with the slotted spoon. Cook corn in same pot for 1 minute, and drain in a colander. Peel thin shells off beans.
4. Toss cucumber, onion, parsley, feta, beans, and corn with the vinaigrette