

## **Baked Fish with Fennel Improvisation**

This is a super easy and fast dish! While the fish is cooking you can make a salad and you are done. I used pretty thick salmon fillets, but any thick sturdy fish would be great. The sauce is amazing.

- Preheat oven to 375.
- Slice a bulb of fresh fennel very thinly. Microwave for 2 minutes on high.
- Butter baking dish. Put fish fillet in buttered dish, skin side down.
- Sprinkle on top of fish: partially cooked fennel, fennel seeds, butter, white wine, salt and pepper.
- Bake until done the way you like it. I broiled fish for last 2-3 minutes to brown the top a little.