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# *Fennel and Parmesan*

**Prep Time:** 15 mins

**Total Time:** 15 mins

## **Ingredients**

- 1/4 cup(s) shaved Parmesan cheese
- 16 slice(s) fennel
- 16 slice(s) fennel
- 4 teaspoon extra-virgin olive oil
- freshly ground pepper
- 4 teaspoon oil, olive, extra virgin
- 1/4 cup(s) cheese, Parmesan, shaved
- pepper, black ground, to taste

## **Preparation**

1. Drizzle fennel slices with oil. Top with Parmesan cheese and pepper.

