

Fennel Hash

Ingredients

- 2 small [fennel bulbs](#) with fronds
- 2 tablespoons olive oil
- 1 pound Yukon Gold potatoes, peeled, cut into 1/2- to 3/4-inch cubes, patted dry
- 1/2 pound celery root, peeled, cut into 1/2-to 3/4-inch cubes
- 1/2 teaspoon fine sea salt
- Freshly ground pepper
- 1 garlic clove, chopped
- 1/4 cup coarsely chopped fresh Italian parsley

Preparation

Cut fennel into 1/2-inch cubes (there should be about 4 scant cups). Cook fennel in boiling salted water until just tender, 3 minutes. Drain; set aside.

Heat 2 tablespoons oil in heavy large nonstick skillet over medium heat. Add potatoes and celery root. Cook until golden and crisp, turning often, 20 to 25 minutes. Add fennel, salt, and pepper. Cook until fennel is golden, stirring often, 2 to 3 minutes. Add garlic and cook 2 minutes. Stir in parsley. Serve hot with a fried or poached egg on top.