

Roasted Fuyu Persimmons

Serves: 4-6 people Time: 30 mins

Ingredients

- 4 Fuyu persimmons
- 1 tablespoon vegetable oil
- Sea salt, to taste
- Pinch of lemon zest, lime zest, or orange zest, optional

Instructions

1. Gather the ingredients. Preheat the oven to 375 F.
2. Cut off and discard the tops and bottoms of the persimmons. Peel the persimmons, if you like. Cut the persimmons into 1/4- to 1/2-inch-thick slices.
3. For easier clean-up, line a baking sheet with parchment paper. Lay the persimmon slices in a single layer on the baking sheet and drizzle with about half the oil. Turn over the slices and drizzle with the remaining oil.
4. Roast the persimmon slices until soft and starting to brown, about 20 minutes. How long they take to roast depends on how ripe they are; look for tender persimmon slices with browning edges.
5. Sprinkle the persimmon slices with salt to taste. You can grate a bit (about 1/4 teaspoon total) of lime and/or lemon and/or orange zest over them if you like.
6. Serve and enjoy.