



Fennel has a delicious, delicate and mild anise flavor. Combined with apple and walnuts, it's a marriage made in heaven. This salad is a nice change from lettuce and goes great with pan-fried fish.

Fennel Salad

Ingredients

1 fennel bulb
1 Pink Lady apple or similar
1/4 cup toasted chopped walnuts

Dressing

1/4 cup olive oil
1/8 cup apple cider vinegar
1/2 teaspoon honey
1/2 teaspoon Dijon mustard
1/2 teaspoon kosher salt

Instructions

Make the dressing by combining oil, vinegar, mustard, honey and salt and place in a container or jar that you can shake it in before use.

Toast the walnuts for 5 minutes and set aside to cool. Using a mandolin slicer, slice the fennel bulb thinly. Clean and julienne the apple. Combine the shaken dressing with the fennel, apple and walnuts and mix. Serve immediately.

Serves 2-4.