

# Simple Fennel Salad

*This is a very easy and simple salad using just a few ingredients. The fennel is thinly sliced therefore it is light, crunchy and refreshing.*



Have you ever used fennel in your cooking?

I have been very skeptical since I do not care for licorice and was always reluctant to buy fennel, but after seeing so many nice recipes using fennel, especially in salad I decided to try when I saw it at Trader Joe's a package of a couple of plump fennel bulbs. The simple shaved fennel salad recipe from Kitchen Riffs just clicked, when I searched for the recipe, I then realized that I have been contemplating in trying this salad for more than a year.

I followed the recipe as described by John and I must admit, it was so good...light, crunchy, slightly sweet, a touch of anise (not overwhelming)...now I know what I have been missing all this time.

So if you have never tried fennel, I urge you to try...especially that it is such a simple recipe therefore nothing can go wrong.

***Ingredients:***

- 1 medium fennel bulb
- Extra virgin olive oil
- Fresh lemon juice
- Salt and pepper

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### **Method:**

Wash the fennel and remove the stalks. Use a mandoline to slice the fennel.

Place the shaved fennel in a bowl, add the olive oil, lemon juice, salt and pepper (I omitted the salt).

Toss gently and serve.

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If you enjoy this simple recipe for fennel salad you might want to check on Zucchini Ribbon Salad recipe.

### Curiosity Corner

Did you know that fennel belongs to the same family as parsley, carrots, dill and cilantro (or coriander)? Moreover, fennel is a good source of vitamin C and fiber.

***Thank you for stopping by Color Your Recipes...have a colorful week!***