



Café Pasqual's Apple & Fennel Salad with Lemon Zest Vinaigrette

Makes 4 servings ~ \$9.57 (\$2.39 per serving)

Note: This salad is made just before serving, as the apples and fennel will discolor and turn brown if exposed to air. So it is best to have all the ingredients at hand prior to executing the recipe.

Ingredients

- 4 green Granny Smith apples, cored and sliced very thin
- 2 fennel bulbs, cored, tops removed, bulbs, sliced thin, reserving the fronds for garnish
- 16 sprigs Italian flat leaf parsley, de-stemmed and minced

- 1 organic lemon, zested, and juiced
- 2 tablespoons organic extra-virgin olive oil
- 1/4 – 1/2 teaspoon kosher salt (to taste)
- 1/4 – 1/2 teaspoon freshly ground black pepper (to taste)

Directions

1. Working quickly, mince the parsley, then the fennel and apples and toss all together in a large serving bowl with the lemon zest and vinaigrette.
2. Add salt and pepper to taste. Toss again.
3. Garnish with the reserved fennel fronds by coarsely chopping them and scattering over the salad.

Recipe courtesy of Katharine Kagel, Café Pasqual's

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