

Sweet Fennel and Orange Salad with Toasted Walnuts in a Honey Sherry Vinegar Dressing



Serves
6-8

Ingredients

2 medium fennel bulbs, shredded
4 medium sized sweet oranges, cut into rounds
2 cups fresh arugula or mixed greens
2 small shallots, minced
2 spoons, light honey
1/4 cup of sherry vinegar
1 lemon, juiced
1 orange, juiced
1/4 cup extra virgin olive oil
Fresh ground black pepper
Salt
1/4 cup toasted walnut bits

Preparation Instructions

Wash and trim salad. Peel and cut oranges into rounds or sections, removing seeds. Whisk, honey, lemon juice, shallots, salt, orange juice, and sherry vinegar together. Add olive oil and black pepper. Whisk until all blended. Place salad on plate and top with fennel and orange slices. Spoon over the dressing. Add toasted chopped walnuts.