



Shaved Fennel Salad

Recipe By CHEF ABBY J

SERVES: 6

INGREDIENTS:

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| <input type="checkbox"/> 5 oz. arugula | <input type="checkbox"/> ¼ tsp. crushed red pepper |
| <input type="checkbox"/> 2 cups torn sourdough bread | <input type="checkbox"/> 1 fennel bulb with fronds |
| <input type="checkbox"/> ½ cup roasted walnuts | <input type="checkbox"/> ¾ cup mint leaves |
| <input type="checkbox"/> 6 tbsp. extra-virgin olive oil | <input type="checkbox"/> 2 oz. parmesan, shaved |
| <input type="checkbox"/> 3 tbsp. sherry vinegar | <input type="checkbox"/> ¼ cup pomegranate seeds, for garnishing |
| <input type="checkbox"/> 1 garlic clove, finely grated | <input type="checkbox"/> 1 navel orange, cut into segments |
| | <input type="checkbox"/> 1 tsp. salt |

DIRECTIONS:

- ☐ 1. Preheat the oven to 400°F. Place bread on a baking sheet. Drizzle bread with 3 tbsp. of oil. Toss and squeeze bread with your hands to help it absorb as much oil as possible, until it is evenly coated. Bake for 12-15 minutes until croutons are browned and very crisp.
- ☐ 2. Combine vinegar, garlic, and red pepper flakes in a medium bowl. Let sit for 10 minutes for garlic to mellow and flavor the vinegar.
- ☐ 3. Whisk 3 tbsp. oil into the vinegar mixture, then add croutons and chopped roasted walnuts. Season crouton mixture with some salt and toss to coat; set aside.
- ☐ 4. Remove stalks and fronds from the fennel bulb. Cut fennel bulbs in half and thinly slice on a mandoline using a cut resistant glove.
- ☐ 5. Place arugula on a plate and top with fennel, top with half the crouton mixture & half the shaved parmesan.
- ☐ 6. Toss and top with the remaining parmesan, crouton mixture and garnish with the citrus, pomegranate seeds, and fennel fronds.

A refreshing winter salad that has a powerhouse of "FLAVOR"!

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