# Apple Fennel Salad with Dijon Vinaigrette

# **Ingredients**

#### Salad:

1 large fennel bulb, sliced thin

2 Tbs fennel fronds, chopped

2 celery stalks, sliced thin

1 tart apple, sliced thin

1/4 c walnut halves

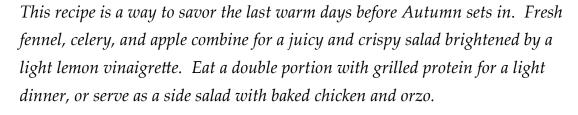
1.5 oz parmesan cheese, shaved with veggie peeler



### **Dressing:**

1 Tbs lemon juice1/2 tsp Dijon mustard2 Tbs olive oilSalt and pepper to taste

Yield: 4 salads



## **Instructions:**

- 1. Very thinly slice fennel, celery, and apple using sharp knife or mandolin, place in serving bowl along with fennel fronds, walnuts, and parmesan cheese.
- 2. In a small mixing bowl, combine lemon juice and mustard. Slowly pour in olive oil while whisking until emulsified. Salt and pepper to taste.
- 3. Pour dressing over salad and toss until well coated.



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