



Aunt Nellie's[®]

BEET & FENNEL SALAD WITH BALSAMIC VINAIGRETTE

SERVES: Makes 6 SERVINGS

PREP TIME: 30 MINUTES

INGREDIENTS

- 1 large or 2 small bulbs fennel with leaves attached
- 1 small Granny Smith apple, cut into thin slices
- 1/2 cup thinly sliced red onion
- 6 cups mixed salad greens
- 1 jar (16 ounces) Aunt Nellie's Sliced Pickled Beets, drained
- 1/4 cup shaved Parmesan cheese

Dressing:

- 2 tablespoons balsamic vinegar
 - 2 teaspoons Dijon-style mustard
 - 3 tablespoons olive oil
 - 1 teaspoon chopped fennel leaves
 - 1/4 teaspoon salt
 - 1/8 teaspoon freshly ground black pepper
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INSTRUCTIONS

1. Cut off stem and leaves of fennel; reserve leaves. Cut bulb in half lengthwise; remove and discard core. Slice bulb crosswise into thin slices (about 2 cups). Chop 1 teaspoon fennel leaves and set aside for dressing. Combine sliced fennel, apple and red onion in a large bowl.

2. To make dressing, combine balsamic vinegar and mustard in small bowl; whisk in oil. Add fennel leaves, salt and pepper.
 3. Divide greens equally among six salad plates. Pour dressing over fennel mixture and toss until well coated. Arrange fennel mixture on greens; top with sliced beets and Parmesan.
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<https://auntnellies.com/beet-fennel-salad-with-balsamic-vinaigrette/>

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