

## CHEF DANA'S APPLE AND FENNEL SALAD

- 1 bulb of Fresh fennel
- 4 Apples (your favorite type)
- 1 Lemon
- 1/2 Shallot
- 1 clove of Garlic
- 1/4 cup Olive oil
- 3 tbsp Red wine vinegar
- 1 tsp Kosher salt
- 1 can of Mandarin oranges in light syrup

1. Slice apples and fennel to desired thickness and set aside
2. In a food processor or blender mince up the garlic and shallot, then add the juice of the lemon, red wine vinegar, syrup from the mandarin can (reserve mandarins), and kosher salt. With the food machine running slowly add the olive oil. \*Chef's Tip: Taste and adjust as needed.
3. In a mixing bowl toss the fennel and apples with the dressing and top off with the mandarins! ENJOY!

### ADDITIONAL INFORMATION

<b>Course</b>	<a href="#">Lunch</a> , <a href="#">Sides</a> , <a href="#">Starters</a> , <a href="#">To-Go Friendly</a>
<b>Category</b>	<a href="#">Salads</a> , <a href="#">Vegan</a> , <a href="#">Vegetables</a> , <a href="#">Vegetarian</a>
<b>Cuisine</b>	<a href="#">Chef Dana</a> , <a href="#">Seasonal Fall</a>