

FENNEL AND APPLE SLAW

PREPARE SLICED FENNEL

- 2 lb Thinly sliced fennel bulb
- 1 tsp Salt to taste

PREPARE JULIENNE OF APPLE

- 2 ea Lemons, juiced
- 2 lb Fuji apples, julienne

PREPARE THE SLAW

- Thinly sliced fennel bulb
- 2 ea Lemons
- 2 cups Hellmann's® Mayonnaise
- Salt to taste
- Fuji apples, julienne

PREPARE SLICED FENNEL

1. Blanch sliced fennel in boiling, salted, water for 30 seconds
2. Drain and chill

PREPARE JULIENNE OF APPLE

3. Toss julienne of apple with the lemon juice to coat well

PREPARE SLAW

4. Combine all ingredients and chill.

ADDITIONAL INFORMATION

Ingredients

[1 tsp Salt to taste](#), [2 cups Hellmann's® Mayonnaise](#), [2 ea Lemons](#), [2 ea Lemons, juiced](#), [2 lb Fuji apples, julienne](#), [2 lb Thinly sliced fennel bulb](#), [Fuji apples, julienne](#), [Salt to taste](#), [Thinly sliced fennel bulb](#), [PREPARE JULIENNE OF APPLE](#), [PREPARE THE SLAW](#)

Course

[Sides](#)

Cuisine

[American](#), [Seasonal Fall](#)

Category

[Salads](#)

Serving Size

8