Fennel Citrus Salad

Light, bright and refreshing salad.

Ingredients:

1-2 bulbs fennel, thinly sliced

1 clove garlic, crushed

1 pinch kosher salt

Juice of 1/2 lemon

Sprinkle of olive oil

1 orange or clementine, sliced into wedges

1/4 c Kalamata olives, pitted and cut in half Minced fennel fronds



Instructions:

Combine sliced fennel, garlic, salt lemon juice and a sprinkle of olive oil. Slice orange into wedges with cut sides add to fennel along with the sliced Kalamata olives and minced fennel fronds. Chill and serve.

Source: Dani Spies www.cleananddelicious.com, video "Fennel 101"

Pam's note: Leave out the olive oil for an oil-free version.