



Fennel, Dill & Hazelnut Salad

Cooking Time: 15 minutes

Serves: 2-4 people

INGREDIENTS:

Salad:

- 1 fennel bulb, shaved
- 1/4 cup finely chopped fresh dill
- 1/2 cup lightly toasted hazelnuts, roughly chop

Dressing:

- 1 tablespoon seeded mustard
- 2 tablespoons red wine vinegar
- 2 tablespoons olive oil
- 2 teaspoons salt
- 1/2 teaspoons cracked black pepper

METHOD:

1. Place fennel, dill and hazelnut in a bowl.
2. I like to add dressing ingredients in a clean small jar and shake first before drizzling over salad.
3. Dress and serve.

TIPS/SUBSTITUTIONS:

- *Other ingredients that can be added to this salad could be; orange segments, radicchio, shaved apple, mint leaves.*
- *To make ahead of time shop and place ingredients in a bowl and cover with cling wrap and into the fridge. Measure dressing in jar and set aside.*