

Fennel and Citrus Salad

Fennel, or finocchio, is very spread in Sicily. Crunchy and herbaceous fennel pairs elegantly with sweet and juicy orange slices. This salad is a fresh accompaniment to any meal.

PREP TIME: 15 minutes **TOTAL TIME:** 15 minutes **SERVINGS:** 6

INGREDIENTS

- 1 large fennel bulb
- 2 navel oranges
- 2 radishes, thinly sliced
- Fresh mint, for garnish

DRESSING

- 2 Tablespoons *Colavita* Extra Virgin Olive Oil
- 2 Tablespoons *Colavita* white or red wine vinegar
- 1 pinch coarse salt

DIRECTIONS

1. Thinly slice fennel bulbs into strips. Remove peel and pits from orange. Cut peeled orange into slices or cut in between membranes into wedges.
2. Mix fennel and oranges together on a large serving platter. Garnish with radish slices. Drizzle with extra virgin olive oil, white wine vinegar and a pinch of coarse salt. Garnish with torn mint leaves.

Nutrition Information (1 serving): Calories 67, Total Fat 4.5 grams, Saturated Fat <1 grams, Cholesterol 0 milligrams, Sodium 200 milligrams, Carbohydrates 6.5 grams, Sugar 4 grams, Fiber 1.5 grams, Protein <1 gram