

FENNEL , APPLE, and CELERY SALAD

I've made variations of this salad, which is, at it's core, a Fennel, Apple and Celery Salad, but I think I've recently come up with my favorite version. The salad begins, as I said, with licorice-y fennel and tart apple, thinly sliced, and is quickly transformed with the addition of crisp, tender celery, crackly celery seeds, salt flecked Parmesan, and Meyer lemon zest and dressing made from sweet, peppery olive oil and fruity Meyer lemon juice (if you don't have Meyer lemons, a regular lemon will do). I've made this salad for solo lunches, to accompany roasted chicken, and I've even been known to make it for breakfast; that's the kind of cravings it fosters.

Ingredients.

1 sweet apple, cored and thinly sliced
2-3 center ribs of celery (leaves included), thinly sliced on the bias
2 small bulbs fennel, trimmed, cored and thinly sliced
palmful of fennel fronds, finely chopped
1/2 teaspoon celery seeds
1/2 cup coarsely chopped Parmesan cheese
1/4 cup roughly chopped Italian parsley
zest of 1 Meyer lemon
juice of 1 Meyer lemon (about 1/4 cup)
about 1/4 cup extra virgin olive oil (equal parts lemon juice and olive oil)
kosher salt
freshly ground black pepper

Directions.

In a small bowl whisk together the lemon juice and olive oil and season it to taste with salt and pepper. Set it aside.

In a large bowl toss together the apple, celery, fennel, fennel fronds, celery seeds, Parmesan, parsley, and lemon zest. Toss immediately with the dressing. Season to taste with salt and pepper, and serve.

Serves 2 as a main meal, 4 as a side.

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