



Fennel, Arugula and Green Apple Salad

Dressing:

- 1 cup Sandy Oaks Extra Virgin Olive Oil
- 1 shallot, minced
- 2 oranges, juiced, one zested
- 1 lemon, juiced
- 2 tbs. Dijon mustard
- salt and pepper
- 1 garlic clove, minced

Salad:

- 1 fennel bulb, shaved. Yields about 2 cups.
- 1 granny smith apple, - 1/2 diced, 1/2 julienne
- 1 cup arugula



Preparation:

Combine all dressing ingredients and whisk to emulsify.

Combine fennel and julienne apples and mix with dressing. Place over arugula and toss in dressing as well.

Garnish with apple slices.

Serves 10-12