

# Citrus & Olive Salad with Mint

*(Serves 4–6)*

## Ingredients

- 2 oranges
- 1 grapefruit
- 1 small fennel bulb, thinly sliced (reserve fronds for garnish)
- ½ small red onion, thinly sliced
- ½ cup Castelvetrano or Kalamata olives, pitted and halved
- 2 Tbsp olive oil
- 1 Tbsp lemon juice
- 1 tsp honey (optional)
- ½ tsp Aleppo pepper or mild chili flakes
- Salt to taste
- Fresh mint leaves for garnish

## Directions

1. Slice the top and bottom off each orange and grapefruit. Using a sharp knife, cut away peel and pith. Slice into rounds or segments.
2. Arrange citrus slices on a platter. Scatter fennel slices, onion, and olives over the top.
3. In a small bowl, whisk olive oil, lemon juice, honey, chili flakes, and salt. Drizzle over salad.
4. Garnish with mint leaves and fennel fronds. Serve chilled or at room temperature.

Source: <https://cooking.nytimes.com/recipes/1023877-citrus-salad-with-fennel-and-olives>