

Raw Fennel and Citrus Salad with Black Olive and Caper Vinaigrette

Serves 6

Vinaigrette

1/2 cup freshly squeezed lemon juice (from 2 lemons) 1/2 cup extra-virgin olive oil

1/2 cup pitted and sliced kalamata olives

1/4 cup capers plus 1 tablespoon of brine

1/2 teaspoon kosher salt

1/4 teaspoon ground black pepper

1/2 cup thinly sliced red onion

Salad

1 large (or 2 small) fennel bulb

4 large oranges, any variety

20 mint leaves, roughly chopped

8 ounces fresh mozzarella, torn into bite-size pieces

Directions:

Combine the lemon juice, olive oil, olives, capers and brine, salt, pepper and sliced red onion in a medium bowl. Stir well and set aside.

Remove the top fronds and stems from the fennel bulbs, cutting close to the bulb. Set aside the fronds for garnish. Cut the fennel bulbs in half from top to bottom and cut out the tough core from each half. Using a mandoline or knife, slice the fennel halves as thinly as possible. Set aside. Slice each orange into rounds, removing the peel from each slice.

To assemble the salad, layer half of the shaved fennel, half of the orange slices, half of the chopped

mint and half of the torn mozzarella onto a serving platter. Spoon half of the vinaigrette onto the first layer, add a sprinkle of fennel fronds, then repeat with the remaining ingredients. Serve alongside grilled fish or chicken.

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