



Orange, Fennel, and Red Onion Salad

Recipe By SWEET MEMORIES

SERVES: 8-10

INGREDIENTS:

- 1 fennel bulb
- 1 orange, *peeled and sliced into rings*
- 1 red onion, *thinly sliced*
- 1 lemon, *juiced*
- 2 tsps. extra virgin olive oil
- kosher salt and fresh ground black pepper, *to taste*

DIRECTIONS:

- 1. Remove the fronds from fennel bulb and reserve for garnish.
- 2. Cut the fennel bulb in half, cut out the core and thinly slice.
- 3. Add fennel slices, orange segments and onion to a medium bowl and dress with lemon juice, olive oil and salt and pepper to taste.
- 4. Toss well, garnish with fronds and serve.

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