

Fennel Fruit Salad

Recipe By *Brynie Greisman*

familytable

Mishpacha



Cooking and Prep:  25
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Serves:  8

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Sukkot

Diet: Vegan, Low Fat, Low
Carb, Vegetarian, Pescetarian,
Gluten Free

Source: Family Table by
Mishpacha Magazine

I first tasted this salad at a Limudei Hashem evening in Lisa G.'s house. I was so impressed with the interesting blend of flavors and textures. This salad is sure to grace your table in the very near future. Thanks, Devora R.

Ingredients (10)

Salad

- 2 Granny Smith apples, cored and sliced
- 2 fennel bulbs, thinly sliced
- 1 cup cooked, peeled **Gefen Chestnuts**

3/4 cup Gefen Sweetened Dried Cranberries

4 cups mixed lettuce, shredded

Dressing

2 tablespoons freshly squeezed lemon juice

1/4 cup freshly squeezed orange juice, plus grated orange zest for garnish

3 tablespoons Gefen Olive Oil

1/2 teaspoon salt

black pepper, to taste

Start Cooking

Prepare Salad

1. Place all salad ingredients in a large bowl.
2. Whisk together lemon juice, orange juice, and olive oil in a small bowl.
3. Add salt and pepper.
4. Pour over salad at least two hours before serving and stir together gently until evenly coated.
5. Garnish with orange zest, if desired.

Variation: Pomegranate arils can be used instead of dried cranberries.