

# SHAVED FENNEL SALAD

Preparation: **20** mins. | Cooking: **25** mins. | Servings: **4-6**

## INGREDIENTS

*2 fennel bulbs with fronds*  
*1 garlic clove, finely chopped*  
*1/2 lemon*  
*2 cups coarsely torn sourdough bread*  
*3/4 cup torn fresh mint leaves*  
*1/2 cup walnuts or pecans*  
*6 tablespoons olive oil*  
*3 tablespoons sherry vinegar or red wine vinegar*  
*1/4 teaspoon crushed red pepper flakes*  
*Shaved parmesan*  
*Kosher salt*



## INSTRUCTIONS

Preheat oven to 400 degrees. Place 2 cups of the sourdough bread on one side of a rimmed baking sheet and 1/2 cup walnuts or pecans on the other. Drizzle bread with 3 tablespoons olive oil and season with kosher salt. Toss and then bake until everything is golden brown, about 10-12 minutes. Meanwhile, combine 3 tablespoons vinegar, 1 chopped garlic clove and the pepper flakes in a bowl. Let sit for 10 minutes. Whisk 3 tablespoons olive oil into vinegar mixture, then add the croutons and nuts. Season with kosher salt. Remove stalks and fronds from fennel bulbs and coarsely chop. Cut fennel bulbs in half and thinly slice or use mandolin. Put in a bowl with the mint leaves. Zest 1/2 the lemon over salad, then squeeze in the juice. Divide crouton mixture onto plates, top with salad mixture, and sprinkle with parmesan.