

FROM THE KITCHEN OF AMY DAWS

Fresh Fennel Salad

INGREDIENTS

- 1 fennel bulb with fronds
- 1 corn cob, grilled or boiled
- 1/2 pint cherry tomatoes
- 1/2 onion
- 1 cucumber
- 2 Tbsp. lemon juice
- olive oil
- salt and pepper
- feta (optional)

DIRECTIONS

1. Remove fennel fronds from stalk and coarsely chop.
2. Shave/cut fennel paper thin.
3. Cut corn off the cob.
4. Quarter tomatoes.
5. Cut onion into very thin slices.
6. Halve cucumber lengthwise and cut into thin slices.
7. Combine all vegetables into a bowl. Add lemon juice and drizzle with olive oil. Season with salt and pepper to taste.
8. Finish with chopped fennel fronds and feta (optional).



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