



Fennel and Orange Salad

From dulcetcuisine.com

- 1 fennel bulb
- 1 orange
- ½ c fresh pomegranate seeds
- ¼ c Dulcet Lemon, Mustard & Dill Sauce*

1. Thinly shred the fennel and cut the oranges into segments.
2. Place the fennel, orange and pomegranate seeds in a serving dish.
3. Toss with Dulcet Lemon, Mustard & Dill Sauce, season with fresh ground pepper.

Serves 2-4



*Dulcet Lemon Mustard & Dill Sauce is gluten free.

Notes: _____

From our test kitchen:

Use a mandoline to shred fennel bulb.