



INSALATA D'ARANCE E CIPOLLE E FINOCCHI

Mixed Salad with Oranges, Onion and Fennel

Serves 4

- 1/4 teaspoon salt
- 1/8 teaspoon black pepper
- 1/4 cup freshly squeezed orange juice
- 1/4 cup Pompeian Extra Virgin Olive Oil
- 1 Tablespoon Pompeian Pomegranate Infused Red Wine Vinegar
- 4 oz. mixed baby salad greens
(include some of the bitter greens, such as arugula or endive)
- 1/2 red onion, peeled, halved and thinly sliced, soaked in 1 cup ice water and 2 Tablespoons white wine vinegar for 30 minutes, drained and patted dry
- 1 large fennel bulb (about 8-10 oz.), large outer leaves removed and discarded, cut in half and thinly sliced lengthwise
- 4 large oranges, peeled, sliced into 1/4-inch thick rounds cut in half
- 16 large shaved strips Parmigiano Reggiano cheese or 4 Tablespoons freshly grated

In a large salad bowl, whisk the salt, pepper, orange juice, olive oil and balsamic vinegar until completely mixed. Add the salad greens to the bowl and toss until well coated. Gently mix in the onion, fennel and oranges.

Spoon into serving bowls and top each one with 4 shavings of the cheese or 1 Tablespoon of grated cheese.

Cook's Tip

I think shaving the cheese in this salad gives you more tang and presence. An easy way to go about it is using a vegetable peeler. Just start at the top of the piece and move down with a quick but firm motion.