

Recipe

Fennel and Pomegranate Salad

By

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Ingredients & Preparation

Dressing:

2-3 tbsp lemon juice

1 tsp Dijon mustard

1 tsp salt

½ tsp pepper

1/3 cup olive oil

1 tbsp honey

Salad:

1 fennel bulb (the white part, keep the green parts for soup), sliced very thin

½ seedless cucumber, sliced very thin

1 granny smith apple (green apple), sliced very thin

½ cup fresh pomegranate seeds

Preparation

Trim and core fennel and slice the fennel thinly. Slice the apple and cucumber thinly as well.

On a large serving platter, layer fennel, cucumber, and apple. Top salad with pomegranate seeds and fennel fronds (the green stuff).

*Easy and refreshing!

Serves

6-8

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Hare Rama Hare Rama Rama Rama Hare Hare**