



Spring into Summer Farmer's Market Salad

Makes 2 servings

Salad:

- 3 cups fresh baby arugula, washed and dried
- 3 cups fresh butter lettuce leaves, washed, dried and torn into bite-sized pieces
- 1 small fennel bulb and fronds, washed, toughest outer part of the bulb removed, cored and thinly sliced, fronds reserved and chopped
- 1/4 sweet red onion, peeled and thinly sliced
- 4 small colorful radishes, washed, trimmed and thinly sliced (I used 2 watermelon and 2 breakfast radishes)
- 2 satsuma or mandarin oranges, peeled and segmented
- 1 Haas avocado, pitted and cubed or sliced into bite-sized pieces
- 16 Kalamata olives, quartered
- 1 tablespoon reserved chopped fennel fronds for garnish

Dressing:

- 1 Tablespoon fresh lemon juice
- 1 Tablespoon fresh orange juice
- 2 Tablespoons unflavored rice wine vinegar
- 1/2 to 1 teaspoon local honey, to taste
- 1 1/2 Tablespoons shallot, finely chopped
- 1 Tablespoon fresh fennel fronds, finely chopped
- 1/4 cup extra virgin olive oil
- Sea salt and freshly ground black pepper to taste (I use about 1/4 tsp. of each)

Combine all ingredients for the dressing in a mason jar, screw on the cover and shake vigorously to emulsify. Set aside until ready to dress the salad.

On two dinner-sized plates, compose the salad in layers, dividing all ingredients equally and artfully between the two. Start with the arugula and lettuce, mixing them together gently, then a layer of the fennel slices sprinkled over the lettuce, then red onion slices. Scatter the radishes so that the colors are mixed across the plate, then do the same with the oranges, avocado, and Kalamata olives. Shake the dressing to recombine, then using a table spoon, drizzle 2-3 tablespoons of the dressing over each salad. Reserve the remaining dressing for another salad.

Finish each plate with a sprinkling of the reserved chopped fennel fronds and serve either alone or with goat cheese bruschetta and/or soup.