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**Orange and Fennel Salad**  
From *Simply Salads* by Jennifer Chandler

Similar in taste to licorice, fennel adds an interesting twist to this sweet and savory salad.

4 oranges, peeled  
2 fennel bulbs, trimmed, cored, and thinly sliced lengthwise  
2 tablespoons, Kalamata or Nicoise olives, pitted  
1 bag (5 ounces) Baby Lettuces salad blend  
2 tablespoons extra virgin olive oil  
Kosher salt and freshly ground pepper

Over a large salad bowl separate the orange slices, catching the extra juices in the bowl. Remove seeds. Add the orange slices to the bowl. Add the fennel, olives, salad blend, and oil and gently toss. Season with salt and pepper to taste.

**Tip:** To trim and core a bulb of fennel, first cut off the stalks from the top of the bulb and remove any tough outer layers. Then cut the bulb into quarters and remove the hard core with a paring knife.

Makes 6 appetizer or side salads