

# Fennel, Apple & Kohlrabi Salad

Serves 4-6

## INGREDIENTS

*For the slaw*

- 2 medium fennel bulbs, stems removed and thinly sliced
- 2 medium kohlrabi, stems removed and outer skin peeled, sliced into matchsticks
- 1 large (or 2 small) apple (such as pink lady or honey crisp), sliced into matchsticks
- 1 cup toasted walnuts, roughly chopped
- 1 cup diced feta cheese (4-5 ounces)
- ½ cup finely chopped fresh parsley (or mint)

*Apple Cider Vinaigrette*

- ¼ cup apple cider vinegar
- ½ cup olive oil
- 2 tablespoons maple syrup
- 2 tablespoons Dijon mustard
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

## PREPARATION

1. *Make the vinaigrette* – in a mason jar, combine the vinaigrette ingredients (**¼ cup apple cider vinegar, ½ cup olive oil, 2 tablespoons maple syrup, 2 tablespoons Dijon mustard, ½ teaspoon kosher salt, and ¼ teaspoon freshly ground black pepper**) and shake vigorously until emulsified. Taste and adjust seasoning as needed.
2. *Assemble the salad* – combine **2 thinly sliced fennel bulbs, 2 sliced kohlrabi, and 1 sliced apple** in a large salad bowl. Add **1 cup chopped walnuts, 1 cup diced feta cheese, and ½ cup finely chopped fresh parsley (or mint)**.
3. *To serve* – pour the apple cider vinaigrette over the salad (use only as much vinaigrette as you need, you'll likely have some extra), and stir everything together until well combined. Taste and adjust seasoning as needed. Garnish with an extra flourish of walnuts, feta, and parsley or mint.