

Salad with fennel and oranges-

Peel and slice 3 large navel oranges

Thinly slice 1 medium fennel bulb.

Save a few fronds for garnish.

Coarsely chop 10-12 pitted Kalamata olives.

Make your favorite vinaigrette -substitute a few Tablespoons of orange juice for vinegar or lemon juice. Add a small amount of honey.

In a shallow salad bowl arrange fennel in the center and surround with oranges.

Sprinkle with olives and some chopped fennel fronds, and some vinaigrette

Serve room temperature.

Source: Barbara Micallef