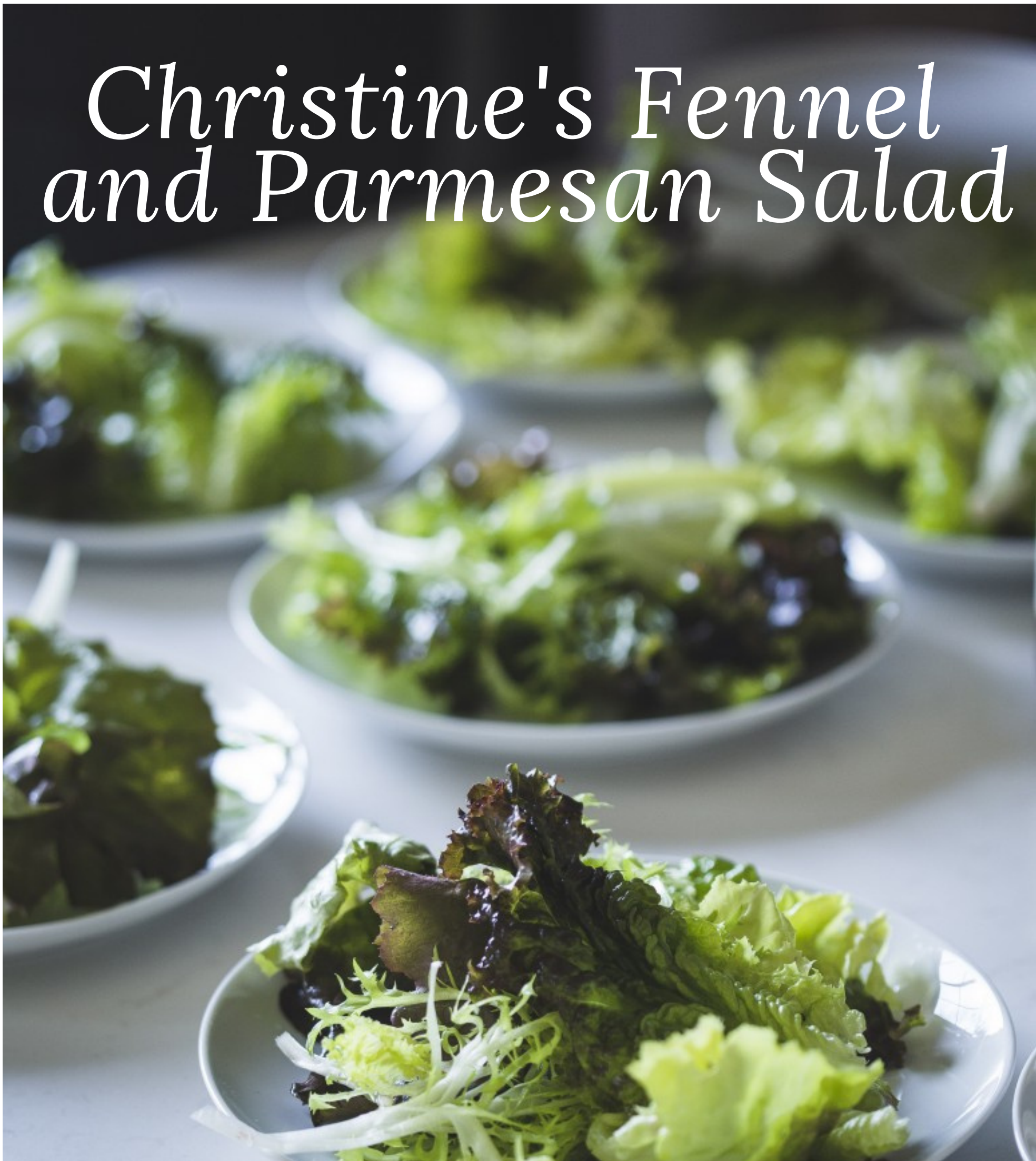


Christine's Fennel and Parmesan Salad



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*I got this recipe from a friend.
Use fresh lemon juice if possible!*

**CHRISTINE SULLIVAN
NEIGHBORHOOD DEVELOPMENT**

Christine's Fennel and Parmesan Salad

CHRISTINE SULLIVAN

NEIGHBORHOOD DEVELOPMENT

PREP TIME

10 mins

COOK TIME

N/A

SERVINGS

4

INGREDIENTS

- 1 fennel bulb
- 1 head of crunchy lettuce
- ¼ cup of olive oil
- 2 tablespoons fresh lemon juice
- ¼ cup of parmesan cheese
- 1 clove of garlic, smashed
- Salt and pepper to taste

PROCEDURE

1. In a small bowl, mix together olive oil, lemon juice, garlic (smashed), salt and pepper and set aside.
2. Chop a head of lettuce and place in a large serving bowl.
3. With a very sharp knife, slice the fennel bulb in half from top to bottom.
4. Use the tip of your knife to carefully remove the core of the bulb.
5. Thinly (super thinly!) slice the fennel bulb. You can cut the raw fennel bulb lengthwise or across—whatever style you prefer.
6. Add sliced fennel to the bowl with lettuce, and pour the dressing over the top, and toss to combine.
7. Top with parmesan cheese.