

# Orange Fennel Salad



## INGREDIENTS

Vinaigrette:  
1 cup olive oil  
¼ cup white wine vinegar  
2 tablespoons orange juice  
2 teaspoons dry mustard  
½ teaspoon salt  
½ teaspoon pepper  
1 tablespoon orange zest  
2 tablespoons orange juice  
4 fennel bulbs, trimmed, cored,  
thinly sliced  
1 sweet onion, thinly sliced  
Oranges, thinly sliced  
Shaved parmesan cheese  
Lemon basil

## DIRECTIONS

1. In a jar with a whisking ball (optional) place vinaigrette ingredients, shake to combine thoroughly.
2. Put fennel and onion in a bowl. Fold in half of the vinaigrette, thoroughly blend.
3. Place 3 rows of oranges on a platter, top with half of the fennel and onion mixture. Top with a layer of lemon basil and shaved parmesan cheese. Repeat layering.