



## Fennel Salad with Mixed Greens and Grapes

### What you'll need:

- 2 large fennel bulbs, trimmed and halved lengthwise
- 2 tablespoons fresh lemon juice
- 4 tablespoons extra-virgin olive oil
- 1 cup seedless grapes, halved (preferably black or red globes or concords)
- 1 cup gorgonzola cheese, crumbled
- 2 heads of radicchio, thinly sliced
- 2 cups romaine lettuce, thinly sliced
- salt / pepper to taste

### What you'll do with it:

- Remove core from fennel bulb halves.
- Cut fennel into thin slices.
- Toss together fennel, lemon juice, olive oil, and salt / pepper to taste.
- Set aside for 15 minutes.
- Add grapes, Gorgonzola, radicchio, and romaine to fennel mixture.
- Plate and serve.

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