

Everyday Healthy! Everyday Delicious!

From the Kitchen of Janice Feuer Haugen

Fennel, Apple, Jicama, Radish Slaw

Adapted/inspired from [Peter Berley](#) & [Saveur Magazine](#)

A most delicious vegan spring salad worthy of a starring role as a light lunch or dinner, yet perfectly happy as a member of the corps.

Serves 4 as an entrée, 8 as a side salad

Dressing

2 tablespoons seasoned, lite rice vinegar
1 tablespoon unseasoned rice vinegar
3 tablespoons fresh lemon juice
½ cup plus 1 tablespoon extra virgin olive oil
3 tablespoons thinly sliced scallion, both white and green parts
3 tablespoons chopped fennel fronds
Salt and freshly ground pepper to taste

Vegetables

1 cup radishes, trimmed and very thinly sliced
2 organic red-skinned apples, cored and very thinly sliced
1 cup jicama, very thinly-sliced [juliennes](#)
7-8 cups fennel, bulbs trimmed, cored and very thinly sliced (1-2 fennel bulbs)

In a large bowl, whisk together the dressing ingredients in the order given.

Use the #12 slicing disc of a food processor or a [mandoline](#) to very thinly slice each of the vegetables. Toss them into the dressing immediately after slicing (this is especially important for the apples and fennel to keep them from discoloring).

Season the slaw with additional salt and pepper to taste. Let the slaw sit for about 15 minutes before serving for the best flavor.

