

# BLOOD ORANGE & FENNEL SALAD

Enjoy this seasonal recipe created by our CEO, Matt Kappra.

Total Time: 15-20 minutes. Servings: 2-3

A vibrant and refreshing, citrusy salad that combines the sweet, tangy flavor of blood oranges with a hint of licorice taste of fennel, all tossed up in a light blood orange vinaigrette.

## Ingredients

### Salad

- 1 pack Revol Spring Mix or 4 oz greens of your choice
- 1 small head of fennel
- 3 blood oranges
- 1 package of dill or to taste
- 1 package of mint or to taste
- 1/4 cup roasted and shelled pistachios
- 1/4 cup Blood Orange Vinaigrette or to taste

### Blood Orange Vinaigrette

- 2 T Rice wine Vinegar
- 1 T Dijon mustard
- Juice of one blood orange
- 1/2 cup olive oil
- S&P to taste.



## Preparation

1. Place greens in a bowl
2. Clean and thinly slice fennel, add to bowl
3. Peel and slice 2 blood oranges, add to bowl
4. Rough chop the mint and dill, add to bowl
5. Add toasted pistachios

Once all ingredients are in the bowl, slowly add about half of the vinaigrette, mix together, taste and add more vinaigrette, salt and pepper as needed.