



### **Shaved Zucchini Mandarin Salad**

*A quick to make zucchini, fennel salad with Mandarin oranges*

- 1 pound zucchini (2 to 3 medium)
- 1 large bulb fennel with fronds
- 2 Tablespoons extra virgin olive oil
- 2 Tablespoons mandarin orange juice
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 2 teaspoons chili crisp or as desired
- 1/2 cup slivered red onion, halved
- 1/2 cup mandarin oranges
- Garnish: Sesame seeds as desired

Thinly slice zucchini lengthwise into long strips with a vegetable peeler, mandolin, or knife. Place strips on a double layer of paper towel; let stand to drain while you prepare the rest of the salad.

Very thinly slice fennel bulb with a peeler or mandolin. Chop enough fennel fronds to equal about 1/4 cup. (Set aside fennel core and stems for another use)

Whisk oil, mandarin orange juice, salt, pepper, and chili crisp in a small bowl. Set dressing aside.

Place zucchini, fennel fronds, and onion in large bowl; lightly toss with dressing. Gently add drained mandarin oranges. Spoon into serving bowl. Sprinkle with sesame seeds.

Serves: 4

**About the Recipe:** The mild grassy flavor of zucchini pairs well with fennel's anise-like flavor and bright red onion's peppery spicy taste. Juicy mandarin oranges add a surprise sweetness to the spicy chili garlic dressed salad. It's a fresh-from-the-garden delight.