Spring Salad with Fennel & Orange

Serves 8-10

Ingredients

Directions

Dressing:

- 3 tbsp white sugar
- ¼ cup red wine vinegar
- Salt and pepper to taste
- 1 tbsp fresh basil, chopped
- 2 ½ tbsp olive oil

Salad:

- 1/2 lb mixed salad greens
- 1 small fennel bulb, thinly sliced
- 1 orange, peeled and segmented
- 1/2 red onion, thinly sliced
- ½ cup slivered almonds
- ¹/₂ cup dried cranberries

- 1. Whisk together the sugar, red wine vinegar, salt, pepper, basil, and olive oil in a small bowl until the sugar dissolves; set aside.
- 2. Toss the salad greens, sliced fennel, orange, onion, almonds, and cranberries in a large bowl.
- 3. Pour the dressing over the salad and toss to serve.