

Fennel and Radicchio Salad with dried figs, toasted walnuts and orange segments

Ingredients:

½ fennel, thinly sliced
½ radicchio, thinly sliced
1 orange, segmented and juiced
¼ cup Aurora extra virgin olive oil
1 tablespoon Ponti white balsamic vinegar
1 teaspoon Aurora honey
1 teaspoon Dijon mustard
¼ cup toasted walnuts coarsely chopped
8 Aurora sun dried figs, coarsely chopped
Fennel fronds for garnish
Salt and pepper to taste

Direction:

1. Place fennel and radicchio in a large serving bowl.
2. Using a jar with a lid, combining juice from segmented orange, oil, vinegar, honey, mustard and a pinch of salt and pepper. Close lid and shake well to combine. Pour dressing over top fennel and radicchio and toss well. Top with walnuts, figs, orange segments and fennel fronds. Enjoy!