

**Jamie Oliver's Fennel and Lemon Salad**

A crunchy and healthy treat!

From the Kitchen of Jamie Oliver

Servings: Unknown

Difficulty: Unknown

Cook Time: 1-30 min

Pair this tasty lemon and fennel salad with the cajun blackened fish steaks or the pan-fried chicken with ancho chili salsa, served with pita and yogurt. Its refreshing crunch complements the spiciness of the other dishes.

Ingredients

2 bulbs of fennel

1 lemon

1 small bunch of coriander, flat leaf parsley and mint

Directions

Trim the base and ends of the fennel bulbs, discarding the outer leaves if necessary and reserving the herby ends if you have them, Halve the bulb then shred in a food processor, using the fine slicer disc attachment. Squash the lemon with the heel of your hand, then shred in the processor too. Tip into a large serving bowl. Pick out and discard and chunky ends of lemon or fennel. Roughly chop the coriander leaves, then finely slice the stalks, discarding the very ends. Put the stalks into a bowl with a good lug of extra virgin olive oil and a pinch of salt and pepper.

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