

## Fennel Apple and Walnut Salad

Serves: 1  
Prep time: 6 Minutes  
Cooking time: Nil

### Ingredients:

- 1 medium fennel bulb, thinly sliced
- 1 granny smith apple, halved, cored and thinly sliced
- 4 radishes, thinly sliced
- 2 teaspoons capers + (**\*1 tablespoon for dressing**)
- 2 tablespoons roughly chopped walnuts

### Dressing:

- ¼ cup Whole Egg Mayonnaise
- 1 tablespoon milk
- 2 teaspoons finely chopped dill
- **1 tablespoon capers \*see above, roughly chopped**
- 1 teaspoon lemon zest
- 1 tablespoon lemon juice
- Salt and pepper to taste

### Method:

- Mix the dressing ingredients together and season to taste.
- Combine the fennel, apple, radishes and capers in a medium bowl
- Pour the dressing over the salad ingredients and stir to coat all
- Place salad onto a serving plate, sprinkle with walnuts and garnish with dill or fennel fronds
- **Serve and Enjoy!**



*I just love the fresh and crispy flavours in this creamy salad. Hope you do too. **Enjoy!***