

# Fennel Salad with Celery and Roasted Pistachios.



**Serves: 6**  
**Time: 15 minutes**

1/4 cup olive oil  
3 tablespoons lemon juice  
1 large fennel bulb, thinly sliced  
4-6 celery stalks, thinly sliced on a diagonal  
1 apple, thinly sliced  
1/2 cup herbs, such as celery leaves, fennel fronds, and parsley  
1/2 cup roasted, salted pistachios  
Kosher Salt  
Freshly ground black pepper

1. In a large bowl, whisk olive oil and lemon juice. Season with salt and pepper. Taste and adjust seasoning adding more olive oil and lemon juice if needed.
2. Toss fennel, celery, apple, and herbs with dressing. Season with salt and pepper to taste. Roughly chop pistachios and sprinkle over top. Serve immediately.