

# *Fennel, White Bean and Walnut Salad*

## INGREDIENTS

**1 fennel bulb**

**1 15-oz can white beans,  
drained and rinsed**

**½ cup shredded carrot**

**¼ cup dried currants**

**¾ cup toasted walnut pieces**

### **Dressing**

**½ cup olive oil**

**¼ cup white wine vinegar**

**1 tbsp Dijon mustard**

**¼ cup mixed, chopped herbs  
(parsley, chives, tarragon)**

**salt and pepper to taste**

1. Thinly slice the fennel and place in a large bowl with the beans, carrot and currants.
2. In a small bowl, whisk together the dressing ingredients and pour over bean-and-fennel mixture. Toss to combine.
3. Sprinkle walnuts over the top and serve.

Yields: 6 servings

Source: Source: The California Walnut Board