

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