



Wednesday Lunch - Tomato & Fennel Salad (serves 4) - 10 mins prep

1. Whisk oil, vinegar, salt & pepper in a large bowl until combined.

2. Add tomatoes, fennel, parsley and pine nuts; toss to coat.

3. Toast pine nuts in a small dry skillet over medium-low heat, stirring constantly, until fragrant and lightly browned for 3 to 5 minutes.

Ingredients:

1 tablespoon extra-virgin olive oil

1 tablespoon champagne vinegar,
or white-wine vinegar

1/2 teaspoon salt

Freshly ground pepper, to taste

1 lb tomatoes, cut into wedges

2 cups thinly sliced fennel bulb

1/4 cup chopped fresh parsley

1/3 cup toasted pine nuts