

Grape and fennel salad

Search:

- [Salad](#)
- [Recipes](#)

Grape and fennel salad

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); })(document, 'script', 'facebook-jssdk');
```

[Tweet](#) !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);} }(document,"script","twitter-wjs");



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)

Grape and fennel salad



Rate this recipe

4 people are cooking this [Count me in](#)

Fennel is a great addition to summer salads.

Ingredients (serves 8)

- 2 tbsp extra-virgin olive oil
- 2 tbsp white-wine vinegar
- $\frac{1}{2}$ tsp [fennel](#) seeds, lightly crushed
- 1 tsp salt
- 1 tsp freshly ground pepper
- 5 cups red and green seedless grapes, halved
- 1 large fennel bulb, halved, cored and thinly sliced
- 3 stalks celery, thinly sliced on the diagonal
- 4 spring onions, thinly sliced on the diagonal
- 3 tbsp slivered almonds, toasted (see Tip)

Method

Whisk oil, vinegar, fennel seeds, salt and pepper in a large bowl. Add grapes, fennel, celery and spring onions; toss to coat. Serve topped with [almonds](#).

Tip: To toast chopped, small or sliced nuts, cook in a small dry pan over medium-low heat, stirring

Grape and fennel salad

constantly, until fragrant and lightly browned, two to four minutes.

Browse more [salad ideas](#) to connect with us on [Facebook](#).

```
function displayNutrition(msg) { $('.nutrition-label-container').text(msg); $('.nutrition-label-container').fadeIn(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('.result').html(data); alert('This recipe was added to your favorites list'); }); }
```