

Citrus Salad with Roasted Fennel

and Lemon-Honey Tahini Dressing

Ingredients

- 6 cups greens of your choice
- 2 large Fennel bulbs, stalks and stems removed
- 1 grapefruit, segmented
- 1 blood orange, segmented
- 1 cara cara orange, segmented
- 1/2 cup good quality feta, crumbled
- 2 teaspoons poppy seeds, sprinkled on top, optional
- Lemon-Honey Tahini Dressing:
 - 1/4 cup Sesame seeds
 - 1 tablespoon tahini
 - 1 tablespoon honey
 - 1/2 fresh squeezed lemon
 - 1 tablespoon White balsamic vinegar
 - 1 garlic clove
 - 1/2 cup good quality olive oil
 - Salt and pepper to taste

To prepare:

Preheat oven to 375°. Slice fennel bulbs 1/4-inch thick lengthwise and toss to coat lightly with olive oil then spread out on a large baking sheet. Place in oven and roast for about 30 minutes until tender and turning golden. Rotate halfway-through. Set aside and let cool.

Meanwhile, make dressing by combining all ingredients with the exception of oil in food processor until smooth. With motor running, add olive oil to emulsify.

Arrange greens in a bowl, layer cooled Fennel on greens, then segmented oranges, sprinkled feta and poppy seeds if using. Drizzle dressing on salad and serve immediately.

