

Grape and fennel salad

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Grape and fennel salad

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Fennel is a great addition to summer salads.

Ingredients (serves 8)

- 2 tbsp extra-virgin olive oil
- 2 tbsp white-wine vinegar
- ½ 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

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

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