

## **Creamy Asian Pear, Persimmon, and Fennel Slaw with Crushed Pistachios**

Prep time: 20 minutes

Yield: 4 servings

### **Ingredients:**

2 cups	fresh baby Spinach leaves, washed and thoroughly dried
1 head	Bibb lettuce, washed and thoroughly dried, cut into bite-sized pieces
2 tablespoons	chopped fresh dill
2 tablespoons	seasoned rice vinegar
2 tablespoons	good-quality olive oil or hazelnut oil
2 tablespoons	almond butter
	freshly squeezed lemon juice, to taste
1 to 3 pinches	sea salt
	freshly ground white pepper, to taste
2 small	Asian pears
½ bulb	fennel
1 small	ripe but still firm persimmon, peeled
¼ cup	crushed pistachios

### **Directions:**

Put the spinach, lettuce, and dill in a mixing bowl.

In a blender, put the rice vinegar, oil, almond butter, and lemon juice. Blend until smooth. Pulse in pepper to taste and a little salt if needed. If the dressing seems too thick, pulse in a little cold water.

Cut the fennel into thin slices; then, stack the slices and cut into thin julienne strips. Put the fennel strips in the dressing and toss well. Cover and refrigerate to soften the fennel until serving time, at least 1 hour.

Before serving, halve and core the pear. Cut into thin slices; then stack the slices and cut into thin julienne strips. Slice the persimmon; then stack the slices and cut into thin julienne strips

Add the pear and persimmon to the fennel and dressing and toss thoroughly. Transfer to a bowl or individual serving dishes and sprinkle with pistachios.