

Fresh Mint, Apple and Fennel Slaw Topped with Crushed Pistachios

Prep Time: 10 minutes

Cooking Time: 30 minutes

Yields: 4 servings

Ingredients:

2 small or 1 large	Fennel Bulb
2 small or 1 large	Green or Fuji apple
2 Tablespoon	Fresh mint
1-3 pinches	Sea salt
½	Lemon, juiced
2 teaspoon	Good oil, truffle, olive or hazelnut oil
1 Tablespoon	Almond Butter
¼ Cup	Crushed Pistachios

Directions:

Thinly slice the fennel and apple - the thinner the better!

Season fennel and apple with salt.

Blend the lemon juice, oil and almond butter and dress the salad. Serve garnished with a few whole mint leaves, topped with pistachio nuts.