

Avocado and Fennel salad:

This salad will blow you away!! It may look kind of ugly when you put it out on the tray, and if you serve it at a gathering, make sure that everybody understands that the big white slices are FENNEL, not Onions... This salad is amazing, and only takes about 15 minutes to make!

Ingredients:

- 1 Tbsp. olive oil
- 2 tsp. lemon juice
- 1/2 tsp. salt, plus more to taste
- 1 avocado, peeled, pitted, and chopped
- 1 bulb fennel, trimmed and sliced as thinly as possible
- 1/4 cup thinly sliced red onion, rinsed and patted dry
- Freshly ground black pepper, to taste (optional)

Preparation:

1. In a medium bowl, whisk together oil, lemon juice, and 1/2 tsp. salt. Add avocado and toss to coat.
2. Add fennel and red onion and toss to coat. Add black pepper and more salt to taste if you like.