Fennel-Carrot Slaw

Prep: 15 minutes  |  Chill: 1 hour  |  Total: 1 hour 15 minutes

Yield: 2 servings  |  Serving Size: ~¾ cup

Ingredients

1 medium fennel bulb, cored and thinly sliced (about 1 cup)
1 medium carrot, shredded (about ½ cup)
1 tablespoon chopped fresh parsley
2 tablespoons white vinegar
1 tablespoon Dijon or brown mustard
1 teaspoon extra-virgin olive oil
1 pinch salt
1 pinch ground black pepper

Directions

1. In a medium mixing bowl, whisk together the vinegar, mustard, oil, salt, and black pepper.
2. Add fennel, carrot, and parsley. Toss to combine.
3. (Optional) Chill for 1 hour for best flavor.
4. Serve cold.

Recipe Notes

- Add sliced scallions (green onions), if desired.
- Substitute another delicate herb (e.g. basil, cilantro, dill) for the parsley, if desired.