

Apple Fennel Salad with Pistachios and Apricots

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Recipe source: [Joy the Baker](#)



INGREDIENTS:

- 1 large Fuji or Golden Delicious apple, cored and thinly sliced
- 1 large fennel bulb, thinly sliced
- 2 large handfuls arugula, coarsely chopped
- 2 tablespoons finely diced red onions
- 2 tablespoons fresh lemon juice
- 1 tablespoon apple cider vinegar
- 2 tablespoons olive oil
- 1/3 cup finely diced dried apricots
- 1/2 cup shelled and coarsely chopped pistachios
- 1/4 cup shaved Parmesan cheese
- Salt and pepper to taste

DIRECTIONS:

Note: If you like to prep your ingredients ahead of time, as I do, squeeze some fresh lemon juice over the apple and fennel slices so they won't turn brown before the salad is assembled. This should hold for 1-2 hours. It will also give the salad an extra-lemony zing!

- In a large bowl toss together the thinly sliced apples, fennel, arugula, and red onions.
- Drizzle with lemon juice, vinegar, and olive oil.
- Add the dried apricot pieces, pistachios and cheese. Toss to incorporate.

- Season with salt and pepper and toss just before serving.
- Serve soon after assembling.