

GOOP



Mario Batali's Dinner Fennel and Blood Orange Salad

ingredients

- 2 fennel bulbs, shaved thinly on a mandoline or with a vegetable peeler
- 1/4 cup fennel fronds (the wispy green leaves that look like dill from the top of the fennel)
- 3 tablespoons cilantro leaves
- 4 blood oranges, skin and pith discarded, cut into thin circles
- 3 tablespoons extra-virgin olive oil
- coarse salt
- freshly ground black pepper

preparation

Toss everything together and season to taste with salt and pepper. Don't let this sit too long before serving or the fennel will lose its nice crunch – best to make it while the chicken is in the oven.