

Fennel and Clementine Salad (with chicken, almonds, and feta)

3 tablespoons Blood Orange Olive Oil

2 tablespoons Fig Balsamic vinegar

1 teaspoon salt, divided

1 garlic clove, minced

½ cup chopped fresh flat leaf parsley

½ cup thinly sliced fennel bulb (or red onion).

1 (4 ounce) package watercress

8 ounces shredded skinless, boneless rotisserie chicken breast

2 clementine's, peeled and segmented

¼ cup sliced almonds, toasted

1 tablespoon chopped fennel fronds

2 ounces feta cheese, crumble led about ½ cup

1/8 teaspoon freshly ground black pepper

1. Combine Blood Orange Olive Oil, Fig Balsamic Vinegar, honey, ¼ teaspoon salt, and garlic in a small bowl, stirring with a whisk. Combine parsley, fennel (red onion), and watercress in a large bowl. Drizzle watercress mixture with 2 tablespoons dressing; toss to combine. Arrange watercress mixture on a large serving platter.
2. Arrange chicken and clementines over watercress mixture. Sprinkle with almonds, fronds, and feta cheese. Drizzle with remaining dressing. Sprinkle with remaining 1/8 teaspoon salt and pepper

Serves 4

A Toast to All Things adaption from Cooking Light