



Fennel Salad with Blood Oranges & Arugula

2 fennel bulbs, trimmed

2 Tbs. red wine vinegar

Salt and freshly ground pepper

6 Tbs. (3 fl. oz./90 ml.) extra-virgin olive oil

4 cups (4 oz./125 g.) loosely packed arugula leaves

4 blood or navel oranges, peeled with a knife and sliced crosswise into thin slices

Halve the fennel bulbs lengthwise and, using a mandoline or a very sharp knife, cut the halves crosswise into paper-thin slices.

In a large bowl, whisk together the vinegar, 1/4 teaspoon salt and 1/4 teaspoon pepper. Add the oil in a thin stream, whisking constantly until the dressing is smooth. Add the arugula and fennel and toss to coat evenly with the vinaigrette. Mound the mixture on a platter, distribute the orange slices over and around the salad, and serve. Serves 6-8.

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