

Arugula, Fennel, Apple, Mandarin Orange, and Pomegranate Salad

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6 servings

Ingredients

1/2 cup extra-virgin olive oil
1/4 cup fresh lemon juice
1 shallot, minced
1/2 teaspoon (packed) grated lemon peel
1 large fresh fennel bulb, trimmed, halved, very thinly sliced
1 8-ounce Fuji apple, halved, cored, cut into matchstick-size strips

6 cups trimmed arugula leaves (from two 4-ounce packages)
2 mandarin oranges or tangerines, peeled, each cut crosswise into 3 slices
Pomegranate seeds

Preparation

Whisk first 4 ingredients in small bowl. Season dressing with salt and pepper. Combine fennel and apple in medium bowl; mix in 3 tablespoons dressing. Place arugula in large bowl. Add fennel-apple mixture. Toss, adding more dressing to taste. Divide salad among 6 plates. Garnish each with 1 mandarin orange slice and sprinkle with pomegranate seeds.