

# Citrus Marinated Fennel Slaw with Fresh Herbs

2 cups thinly shaved fennel  
1/2 cup julienne Vidalia onion  
2 Tb chopped oregano  
2 Tb chopped mint  
2 Tb chopped flat leaf parsley  
2 Tb lemon juice  
3 Tb orange juice  
1/4 cup extra virgin olive oil  
kosher salt, to taste  
fresh cracked black pepper, to taste  
citrus zest, to garnish

1. In a bowl combine, fennel, onion and herbs.
2. Toss gently to mix ingredients together.
3. Add the olive oil, lemon and orange juice
4. Mix gently.
5. Season with salt and pepper.
6. Garnish with lemon and orange zest.



ATLANTA BOTANICAL GARDEN