

RECIPE: SPINACH AND MARINATED FENNEL SALAD

- Cello spinach, 1.5 oz. (about 1 1/2 cups)
- Feta cheese (crumbled), .25 oz.
- English cucumber (sliced), .5 oz. (about 1/8 cups)
- Kalamata olives (sliced), .5 oz. (about 3 1/2 olives)
- Sweet 100 cherry tomatoes, 3
- Shallots, 2
- Champagne vinegar, 1/3 cup (about 2.8 oz.)
- Tarragon vinegar, 1/8 cup (about 1 oz.)
- Olive oil, 1/5 cup + 1/2 cup (about 5.3 oz.)
- Dijon mustard, 2 tbsp.
- Kosher salt, 1 tbsp.
- Black peppercorns , 2 tsp.
- Fresh tarragon, .25 bunch
- Fresh parsley, .25 bunch
- Fennel bulb (shaved Paper Thin), 1/4 cup (about 1/2 small bulb)
- Lemon juice, 1 tbsp. (about 1/2 lemon)
- Lime juice, 1/2 tbsp. (1 1/2 tsp. juice or 1/2 lime)
- Salt
- Pepper