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Prevent and Protect
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SHAVED RADISH, FENNEL, AND PARMESAN SALAD

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Serves 4

- 2 tablespoons extra-virgin olive oil
- 1 tablespoon fresh lemon juice
- 2 tablespoons whole-grain mustard
- Coarse salt and ground black pepper
- 1 bulb fennel, cored and thinly sliced, plus ¼ cup fronds
- 5 radishes, thinly sliced
- 3 tablespoons freshly shaved Parmesan

- Whisk together oil, lemon juice, and mustard and season with salt and pepper.
- Toss dressing with fennel and radishes and adjust seasoning if necessary.
- Top with Parmesan and fennel fronds.