

Kohlrabi Slaw with Fennel & Apple

1 medium fennel bulb with fronds
1/4 cup extra-virgin olive oil
2 tablespoons cider vinegar
2 teaspoons whole-grain mustard
2 teaspoons minced shallot
1 teaspoon honey
1/2 teaspoon salt
1/4 teaspoon ground pepper
1 medium kohlrabi, peeled and cut into matchsticks
1 small apple, cored and cut into matchsticks

Chop enough fennel fronds to equal 1/4 cup. Thinly slice the bulb.
Whisk oil, vinegar, mustard, shallot, honey, salt and pepper in a large bowl. Add the fennel and fronds, kohlrabi and apple; gently stir to coat.

Source: Eating Well