

## Beet, Apple and Fennel Salad

1 SERVING • PREP TIME: 10 minutes • COOK TIME: 0 minutes

### Ingredients:

- 1 Whole Beet, peeled
- 1 Green Apple, cored
- 1/2 Fennel Bulb
- 1/4 Tsp Lemon Zest
- 1 Lemon Juice
- Olive Oil, equal amount of olive oil as lemon juice
- 2 Pinches Sea Salt
- 2 Tbsp. key lime white balsamic reduced vinegar  
(brand suggestion: Olive the Best Flagstaff online purchase)

### Directions:

Cut the beet, apple and fennel into sizes that fit into the feed tube on food processor.

Using the "shredding disc" or "grating disc" in a food processor, shred the beet, apple and fennel. Place into a mixing bowl and add zest.

In a small bowl, juice the lemon and add an equal amount of olive oil to the lemon juice. Add a couple of pinches of sea salt and whisk together.

In a small bowl, juice the lemon and add 2 TBSP of key lime vinegar, fresh lemon juice and an equal amount of olive oil.

Toss the dressing into the salad and enjoy.