

Peaches and Fennel Salad

Servings: 8

Source: Bon Appetit, May 2018

Ingredients

- 5 large peaches, cut into ½" thick wedges
- 3 tbsp white wine vinegar, divided
- 1 small fennel bulb, very thinly sliced, and coarsely chopped fennel fronds
- kosher salt
- 1 tbsp lemon juice
- olive oil, for drizzling
- Aleppo or other mild red pepper flakes, for serving

Method

1. Toss the peaches in a large bowl with 2 tbsp vinegar and a pinch of salt to coat. Arrange the peaches on a platter and spoon any juices left in the bowl over top.
2. Toss the fennel in the same bowl with the lemon juice and remaining 1 tbsp vinegar to coat; season with salt.
3. Scatter the dressed fennel and fennel fronds over the peaches on the platter and drizzle with oil. Sprinkle with some red pepper flakes.