

# FENNEL AND CARROT SLAW WITH OLIVE DRESSING

SERVES 4

ACTIVE TIME: 20 MIN START TO FINISH: 50 MIN

*"Ingredients are considered 'spices' in Algerian cooking," says Zadi, and this slaw illustrates his point, with olives contributing saltiness, carrots and sun-dried tomatoes adding sweetness, and fennel and parsley lending an incredible freshness. In the dead of winter, when vegetables are scarce, the clean flavors of this salad are as close as you're likely to get to a summertime farmers market.*

- 2 medium fennel bulbs with fronds
- 5 carrots, coarsely grated
- 1 tablespoon fresh lemon juice
- 1 tablespoon balsamic vinegar
- 3 tablespoons extra-virgin olive oil
- ¼ cup Spanish green olives, pitted and finely chopped
- ¼ teaspoon dried Aleppo chile or Espelette pepper flakes (optional), or to taste
- 6 sun-dried tomatoes packed in oil, drained and very thinly sliced
- 2 tablespoons chopped flat-leaf parsley

► Chop enough fennel fronds to measure 3 tablespoons and reserve. Discard remaining fronds and stalks. Cut bulbs into thin matchsticks and toss with carrots in a bowl.

► Whisk together lemon juice, vinegar, oil, olives, Aleppo chile (if using), and salt to taste and toss with vegetables. Chill, covered, at least 30 minutes (for flavors to develop).

► Just before serving, stir in reserved fronds and sprinkle sun-dried tomatoes and parsley over slaw.

**COOKS' NOTE:** Slaw, without fronds, tomatoes, and parsley, can be chilled up to 4 hours.