



Wendy's Chopped Fennel and Celery Salad with Sherry Vinaigrette

Ingredients

4 SERVINGS

- ¼ cup chopped candied pecans
- 1 small shallot, chopped
- 1 tablespoons Dijon mustard
- 1 tablespoon Agave nectar
- 2 tablespoons (or to taste) sherry vinegar or red wine vinegar
- ½ cup olive oil
- Kosher salt, freshly ground pepper
- ½ green apples or a dozen grapes, chopped / sliced
- ½ fennel bulb, core removed, very thinly sliced
- 3-4 celery stalks, very thinly sliced
- 2 ounces blue cheese or gorgonzola crumbled

Preparation

Step 1. Finely chop 1 shallot, combine chopped shallot, mustard, Agave, and vinegar in a resealable jar. Add oil and season with salt and pepper. Cover and shake to emulsify; set vinaigrette aside.

Step 2 Just before serving, toss fennel, celery, blue cheese, and candied pecans, and apple or grapes in a large bowl. Drizzle with vinaigrette and toss to coat; season with salt and pepper.