



Artisan Chef, Food Writer & Teacher

## CLEMENTINE, CHICORY & FETA SALAD

Serves: 8

Prep time: 20 minutes

### INGREDIENTS

6-8 seedless clementines  
2 heads red chicory or 100g red chard leaves  
100g watercress  
1 fennel bulb halved, cored and very finely sliced  
1 red onion, halved and finely sliced  
200g feta cheese, cut into cubes  
20g parsley finely chopped

Optional: add diced cured meat i.e. chorizo, salami and the like or add some cooked prawns or smoked salmon or trout. Also add some of your favourite nuts i.e. pine, or sesame seeds etc.

For the dressing:

Juice 1 clementine

Juice 1 lemon

4 tbsp. olive oil

1 tsp caster sugar

### METHOD

Whisk the dressing ingredients in a jug, season with salt and set aside.

To make the salad, peel the clementine and slice whole. In a bowl, gently toss the chicory and watercress with the fennel and onion. Place slices of clementine on opposite sides of each plate, mound a pile of leaves in the middle, finally, and scatter the feta over the salad. Stir the parsley through the dressing and drizzle over the salad.

Serve when ready.

