



### **Grilled Fennel Salad with Nicoise Olives**

1 red bell pepper  
5 fennel bulbs with green tops  
2 Tablespoons olive oil  
1 tablespoon cider or white wine vinegar  
3 tablespoons extra virgin olive oil such as Castello de Ama  
24 nicoise olives  
several sprigs fresh thyme  
sea salt and freshly ground pepper

Cut the pepper in half, Remove the green fronds from the fennel and slice 5 pieces cut lengthwise. Coat with olive oil, salt and pepper.

Prepare grill. Grill the pepper until softened and slightly charred, set in a bowl and cover with plastic wrap. Grill the fennel slices, turning frequently 8-10 minutes. Fennels should have nice grill marks and be cooked through but remain in a nice slice. Remove the skin from the pepper and dice up.

Whisk extra virgin olive oil and vinegar together, pour over the fennel. Toss in peppers and olives. Pull leaves from thyme; add to salad along with some torn fennel fronds. Season with sea salt and pepper.

A nice garnish would be to half an orange and set the halves flesh side down on the grill just to get grill marks. Slice and add to the salad.

- Substitute balsamic or sherry vinegar for the cider.
- Other olives such as green Spanish olives or kalamata could replace the nicoise olives.