

Crunchy Christmas Salad with Fennel, Celery, and Fruit

Supremely light and crunchy, this salad melds a disparate set of ingredients into a cohesive, refreshing whole. It makes an ideal partner for a heavier meal, or whenever you want to feel especially virtuous.

1/2 fennel bulb
1 stalk celery
1/2 English cucumber
1/2 Granny Smith apple, cored
6 to 8 green grapes, halved
1/4 cup pomegranate seeds
Juice of 1/2 Meyer lemon
1 tablespoon olive oil
Coarse salt and freshly ground black pepper

Cut a v-shape in the fennel bulb and discard the hard core. Slice thinly on a mandoline (or use a sharp knife) and toss into a serving bowl. Slice the celery, cucumber, and apple thinly as well, and add to the fennel. Toss in the grapes and pomegranate seeds.

Whisk together the lemon juice, olive oil, and salt and pepper, and pour over the salad. Toss to coat.