

# Honeyed Apple, Fennel and Goat Cheese Stacked Salad

*Columbia Marketing International*

1 tablespoon lemon juice

1 cup water

2 CMI Pink Lady apples, cored

½ red onion, peeled

1 small fennel bulb,  
leaves reserved, for garnish

4 ounces goat cheese, softened

2 tablespoons honey

In a medium bowl, combine lemon juice and water. Slice apples into ⅛-inch-thick rings and place in lemon water to prevent browning.

Slice red onion and fennel bulb into ⅛-inch or thinner rounds. Blot dry an apple slice, spread with goat cheese and set on a plate. Top with a slice of

fennel and a slice of red onion. Repeat until desired height is achieved, finishing with an apple and goat cheese slice.

In a small glass bowl, microwave honey for 30-40 seconds, until bubbling. Drizzle hot honey over the salad stacks. Garnish with red onion rings and fresh fennel leaves. Makes 2-4 servings.

