



## **Shaved Fennel with Milanese Gremolata Olive Oil**

2 trimmed, thinly sliced fennel bulbs  
2 tablespoons finely chopped Italian parsley  
4 tablespoons Milanese Gremolata Olive Oil  
2 tablespoons freshly squeezed lemon juice  
1 teaspoon sea salt  
fresh ground pepper to taste  
1/3 cup finely shaved Pecorino Romano  
3 Cups mixed baby green

### **Instructions**

Place the shaved fennel in a resealable Ziplock bag . Thoroughly whisk together the Gremolata Olive Oil, lemon juice, salt, pepper, and chopped flat leaf parsley. Pour over the fennel and toss to coat. Marinate in the refrigerator for two hours. In a bowl or large platter, arrange a bed of washed mixed baby greens. Arrange the fennel over the greens, pouring any remaining dressing over the fennel and greens. Sprinkle evenly with shaved Pecorino and fresh ground pepper. Serves 4-6