

Citrus, Honeydew, Fennel & Olive Salad

[G theglamorousgourmet.com/blog/citrus-honeydew-fennel-mint-olive-salad](http://theglamorousgourmet.com/blog/citrus-honeydew-fennel-mint-olive-salad)

Author: Stephanie Miskew | The Glamorous Gourmet

Serves: 4

Serve with a bright, crisp unoaked white wine such as Sauvignon Blanc or a dry, fruity Provencal rosé.

Ingredients

- 1 teaspoon grated orange zest
- 1 Tablespoon freshly squeezed orange juice
- 2 teaspoons freshly squeezed lemon juice
- 2 Tablespoons good olive oil, plus more for drizzling
- 1 1/2 lb. Honeydew melon, rind and seeds removed and very thinly sliced, preferably on a mandoline
- 1/2 fennel bulb, thinly sliced, preferably on a mandoline
- 1 Ruby red grapefruit, segmented
- 1 Navel orange, segmented
- 2-3 Tablespoons chopped fennel fronds
- 1/2 cup brined green olives (preferably Castelvetrano), pitted & very coarsely chopped
- 1/3 cup pistachios, shelled & coarsely chopped
- 1/2 cup freshly grated Parmigiano-Reggiano cheese
- Kosher salt & freshly ground black pepper

Instructions

1.) In a small plastic container with a tight-fitting lid add the orange juice, lemon juice and 2 Tbsp. olive oil. Shake vigorously to combine and then season with Kosher salt and pepper to taste. Set aside.
2.) Add sliced honeydew melon, fennel & olives to a large bowl, drizzle with a little of the vinaigrette and toss gently to coat.
3.) Transfer to serving bowl and top with orange zest, citrus segments and fennel fronds. Drizzle with more vinaigrette, sprinkle with grated Parmigiano-Reggiano cheese and season to taste with Kosher salt & freshly ground black pepper.

4.) Serve salad with any extra cheese and/or vinaigrette on the side.