Ingredients

* 1 fennel bulb, sliced into wedges and roasted
* 1 fennel bulb, very thinly sliced
* 5 radicchio leaves, torn
* 2 satsumas or 1 small orange, segmented
* 1 small pink grapefruit, segmented
* 1 avocado, sliced
* 2 tablespoons pine nuts
* ¼ cup shaved pecorino
* ¼ cup fresh mint leaves
* Sea salt and freshly ground black pepper

Lemon Dressing

* ¼ cup extra-virgin olive oil
* 2 tablespoons lemon juice
* 1 garlic clove, grated
* ½ teaspoon Dijon mustard
* ¼ teaspoon sea salt

Instructions

1. Prepare the roasted fennel according to these directions.
2. Make the dressing: In a small bowl, whisk together the olive oil, lemon juice, garlic, and Dijon mustard.
3. In a medium bowl, toss the sliced fennel with a few drizzles of the dressing. Set aside for 15 minutes so the fennel softens a bit.
4. Assemble the salad on a platter by arranging half of the sliced fennel, all the roasted fennel, radicchio, and half of the citrus segments. Drizzle with a few spoonfuls of the dressing and sprinkle with salt. Layer the remaining fennel and the remaining citrus onto the salad. Top with the avocado, pine nuts, pecorino, and mint. Drizzle with more dressing, sprinkle with salt and pepper, and serve.

By Jeanine, Love and Lemons