

FENNEL MANGO SLAW WITH LIME DRESSING

Serves 2-4

Now, this is my idea of a summer side dish. It would be welcome and refreshing with grilled pork or fish, and it would be good on tacos. My cousin Toni and I ate it out of the bowl—and then we ate the alternative version with peaches out of the bowl, too. I do that sort of thing a lot. It's so bright tasting, and the slivers of mango are a heavenly contrast to the crisp vegetables. I added a jalapeno for sparkiness. It's great without it, too.

- 1 large fennel bulb, [trimmed](#), thinly sliced
- 1/4 small red onion, thinly sliced crosswise
- 1 large ripe mango, [peeled and thinly sliced](#)
- 1/2 scant cup chopped flat-leaf parsley (the amount is really up to you—I like a lot; some people want none)
- 1 small jalapeno, split lengthwise, seeded, and thinly sliced (optional)

Place the sliced fennel and sliced onion in a bowl of ice water for 5 minutes. Drain very well. Place in a large bowl with the other salad ingredients and toss gently to combine. Drizzle with some of the dressing to coat (**recipe below**); toss again and taste for salt. Add more dressing if desired.

Lime Dressing

- 4 tablespoons lime juice
- 4 tablespoons olive oil
- 2 tablespoons honey
- 1 teaspoons Dijon mustard
- pinch cayenne
- 1/2 teaspoon salt (more to taste)
- Freshly ground black pepper

Place all ingredients in a jar with a tight-fitting lid and shake shake shake shake. Taste and adjust the seasonings, and the acid to oil ratio. If it needs more lime, add more. Another half teaspoon of mustard? Feel free.