CELERY, APPLE, AND FENNEL SLAW

Bon Appetit

Submitted by Nancy Rohde

INGREDIENTS

3 tablespoons extra-virgin olive oil

2 1/2 tablespoons apple cider vinegar

1 1/2 tablespoons coarsely chopped fresh tarragon

2 teaspoons fresh lemon juice

1/4 teaspoon sugar

3 celery stalks, thinly sliced diagonally, plus 1/4 cup loosely packed celery leaves

2 small fennel bulbs, thinly sliced crosswise, plus 1 tablespoon chopped fennel fronds

1 firm, crisp apple (such as Pink Lady, Gala, Honey Crisp or Granny Smith), julienned

Kosher salt and freshly ground pepper

PREPARATION

Whisk first 5 ingredients in a medium bowl. Add celery and celery leaves, thinly sliced fennel and chopped fennel fronds, and apple. Toss to coat. Season to taste with salt and pepper