

Less than 45 minutes

Serves 4

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Ingredients:

- 1 small red onion, finely sliced
- ¼ cup (60ml) red wine vinegar
- 1 tsp (5ml) chilli flakes
- Salt and milled pepper
- 1 bulb fennel
- ½ packet (40g) rocket
- 1-2 balls buffalo mozzarella, torn
- ⅓ cup (80ml) almonds, toasted and finely chopped
- Olive oil, for drizzling
- 1 large spanspek, seeds removed and sliced into wedges
- Balsamic glaze, for serving

Method

1. Place red onion in a bowl with red wine vinegar and chilli to pickle.
2. Season, set aside for 20 minutes, then drain.
3. Shave fennel bulb into ribbons using a vegetable peeler. (Place ribbons in a bowl of ice water to create curls, if you like.)
4. Toss fennel, pickled red onion, rocket, mozzarella and almonds together.
5. Drizzle with olive oil.
6. Arrange spanspek wedges on a platter and top with salad.
7. Serve with a drizzle of balsamic glaze.

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