Less than 45 minutes Serves 4 Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients:

- 1 small red onion, finely sliced
- $\frac{1}{4}$ cup (60ml) red wine vinegar
- 1 tsp (5ml) chilli flakes
- Salt and milled pepper
- 1 bulb fennel
- ¹/₂ packet (40g) rocket
- 1-2 balls buffalo mozzarella, torn
- $\frac{1}{3}$ 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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