

# Our State eats

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## Fennel Salad With Fresh Peaches

*Yield: 4 servings.*

- 3** tablespoons lemon juice, about 1½ lemons
- Zest** of 1 lemon
- 3** tablespoons honey
- Pinch** of sea salt
- 4** tablespoons extra-virgin olive oil
- 2** fennel bulbs, sliced paper-thin
- 1 to 2** large, fresh peaches, peeled, pitted, and sliced
- 2** ounces goat cheese, crumbled
- 6** fresh mint leaves, thinly sliced
- Fennel fronds** (for garnish)

In a medium bowl, whisk together lemon juice, lemon zest, honey, and salt. Gradually add olive oil and continue whisking until dressing thickens slightly.

Add sliced fennel and peaches to bowl; gently toss together in the dressing.

Place salad in a serving bowl and top with goat cheese, mint leaves, and fennel fronds.



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