

## **Artichoke, Fennel, Onion, and Mushroom Salad**

Nadia Zane, MG

Serves 8

- 4 large artichokes
- 1 large sweet onion,  
peeled and halved lengthwise
- 1 large fennel, trimmed
- 8 oz. button mushrooms, cleaned
- 1/3 cup extra virgin olive oil
- 1/4 cup lemon juice,  
plus an extra wedge to rub artichokes
- 3 Tbs. chives, minced
- kosher salt and pepper to taste



1. Prepare a small bowl of water with a few teaspoons of lemon juice. Trim off the tough outer leaves of the artichokes, rubbing with a lemon wedge as you cut. Scoop out the fuzzy choke and slice the artichoke hearts and tender leaves very thin using a mandolin or very sharp knife, dropping the slices into the acidulated water as you go.
2. Slice the other vegetables as thinly as possible. Drain the artichoke slices.
3. Toss all vegetables together in a bowl with the olive oil, lemon juice, chives, and salt and pepper. Mix well, adjusting seasonings to taste.