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## Fennel and Orange Salad with Toasted Pistachios

**Prep Time:** 5 mins

**Cook Time:** 20 mins

**Total Time:** 25 mins

### Ingredients

- 2 medium orange(s), navel, peeled, quartered and thinly sliced (about 1 and 1/2 cups)
- 1 medium fennel bulb(s), quartered, cored and very thinly sliced crosswise
- 1 cup(s) radish(es), thinly sliced (you can substitute jicama)
- 1/4 cup(s) cilantro, coarsely chopped
- 1 tablespoon oil, olive, extra virgin
- 1 tablespoon lime juice
- 1 teaspoon lime juice
- 1/4 teaspoon salt
- pepper, black ground, to taste
- 6 tablespoon nuts, pistachio, shelled salted, toasted and chopped

### Preparation

Combine orange slices, fennel, radishes (or jicama), cilantro, oil, lime juice, salt and pepper in a decorative bowl.

Gently toss to mix. Just before serving, sprinkle nuts over salad.

