Fennel, Bean and Pasta Salad
From – Asparagus to Zucchini: a Guide to Farm-Fresh Seasonal Produce

1 bulb fennel, leafy tops removed and reserved
1 small onion
2 Tbsp olive oil
28 oz can kidney beans, drained
2-3 cups cooked pasta
1 tsp lemon pepper

• Thinly slice fennel bulbs and onion and saute in olive oil.
• Chop reserved fennel tops and add to cooked mixture with remaining ingredients.
• Serve chilled.

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