



## Fennel & Red Pepper Slaw with Mint Vinaigrette

Makes 12 servings

### What you need

#### **Salad**

- 1 jicama (peeled and thinly sliced)
- 1 apple (cores and thinly sliced)
- 1 fennel bulb (fronds trimmed, split, and thinly sliced)
- 1 red pepper (seeds removed and thinly sliced)
- 1 small red onion (thinly sliced)
- 2 sweet or blood oranges (seeds removed and supremed)

#### **Dressing**

- 2oz apple cider vinegar
- 1/2 teaspoon Dijon mustard
- 10 fresh mint leaves
- 4 oz extra virgin olive oil
- 2 tsp sugar
- Salt and pepper to taste

### How to make it work

Mix all salad ingredients in bowl and set aside

Blend dressing ingredient in food processor, then toss with salad

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## **Cleetus Heatus Peach Salsa** *(patent pending)*

### What you need

12 yellow peaches  
2 jalapenos  
1 red onion, diced  
¼ cup cilantro, chopped  
2 limes, juiced  
salt and pepper

### How to make it work

Cut peaches in half, remove pits

Dice the peaches, red onion, and jalapeno (with seeds)

Finely chop cilantro

In a mixing bowl, add onions and cilantro

Salt and pepper to taste

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