



Apple Fennel Kimchi Salad

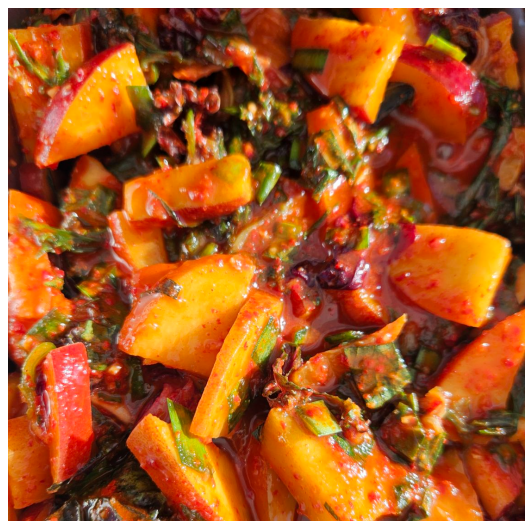
Chef Anna Lee, [Rice Thief](#)

This salad is a novel way to enjoy the bright flavors of kimchi without the lengthy fermentation period. Apple varieties that are naturally tart, crisp, and/or sweet (e.g., cosmic crisp, Honeycrisp, pink lady) are recommended here, but any variety will work. If you're not a fan of fennel - not everyone is - you can substitute it with another crunchy vegetable, such as kohlrabi or jicama.

Yield: 4-6 servings

Ingredients:

- 2-3 apples
- 1 medium bulb fennel with stalk attached
- 1 small bunch chives, cut into 1/2-inch batons
- 1 lemon, juice, and zest divided
- 1 tsp, plus more apple cider vinegar
- 1 tablespoon coarse gochugaru
- Extra virgin olive oil to taste
- Kosher salt to taste
- 1 tsp Korean soup soy sauce (gluten-free) -optional



Directions:

1. Cut each apple into thin slices, then cut the slices in half widthwise. Transfer to a medium mixing bowl.
2. Separate the fennel bulb from the stalks, reserving the fronds. Cut the bulb in half straight down through the root, remove the core from each half, and slice each half into thin strips. Transfer to the same mixing bowl.
3. Toss apple and fennel with extra virgin olive oil - just enough to coat - and mix in cut chives, fennel fronds, gochugaru, lemon zest, lemon juice (2 tsp to start), apple cider vinegar, a pinch of kosher salt, and Korean soup sauce (optional).
4. Let salad sit for two minutes, then taste to adjust seasoning as needed. Salad is best enjoyed immediately but will keep up to a day in advance.

