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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