



# Pomegranate Balsamic Anise Salad

## Ingredients

- 2–4 tablespoons [Fustini's Pomegranate balsamic vinegar](#), to taste
- 1–2 tablespoons [Fustini's Basil Crush olive oil](#)
- 1/2 cup pecans
- 1 fennel bulb (about 2 cups), thinly sliced
- 1 small red onion (about 1/2 cup), finely chopped

## Directions

### Step 1.

Mix to taste Pomegranate balsamic and the olive oil of your choice. Set aside. Toast pecans in a toaster oven or dry skillet for a few minutes until fragrant. Set aside. Place fennel and red onion in a medium bowl. Add dressing and toss well. Toss with pecans just before serving.