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Frise, Radicchio, and Fennel Salad with Mustard Vinaigrette

This refreshing salad combines frise, radicchio, and fennel with a tangy mustard vinaigrette. It is a perfect side dish for any meal and is packed with flavor and nutrients.

Recipe Type: Vegetarian Prep Time: 15 mins

Cook Time: N/A Total Time: 15 mins

Recipe Yield: 500 grams Number of Servings: 4

Serving Size: 125 g

Ingredients

100 g	frise
100 g	Radicchio
100 g	Fennel
2 tbsp	mustard
2 tbsp	olive oil

1 tbsp	lemon juice
0.5 tsp	salt
0.5 tsp	pepper

Directions

Step 1

Preparation

Wash and dry the frise, radicchio, and fennel.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Cutting

Slice the fennel thinly.

Prep Time: 2 mins

Cook Time: 0 mins

Step 3

Mixing

In a small bowl, whisk together the mustard, olive oil, lemon juice, salt, and pepper to make the vinaigrette.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4



In a large bowl, combine the frise, radicchio, and fennel. Drizzle the vinaigrette over the salad and toss to coat.

Prep Time: 3 mins

Cook Time: 0 mins

Step 5

Serving

Serve the salad immediately.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 150 kcal

Fat: 10 g

Protein: 2g

Carbohydrates: 12 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	2 g	11.76%	11.76%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	12 g	21.82%	24%
Fibers	4 g	10.53%	16%
Sugars	4 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	4 g	N/A	N/A

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Saturated Fat	1 g	4.55%	5.88%
Fat	10 g	35.71%	40%
Cholesterol	0 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	20 iu	2.22%	2.86%
Vitamin C	30 mg	33.33%	40%
Vitamin B6	2 mg	153.85%	153.85%
Vitamin B12	0 mcg	0%	0%
Vitamin E	6 mg	40%	40%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	300 mg	13.04%	13.04%
Calcium	4 mg	0.4%	0.4%
Iron	6 mg	75%	33.33%
Potassium	200 mg	5.88%	7.69%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Zinc	2 mg	18.18%	25%
Selenium	0 mcg	0%	0%

Recipe Attributes

Seasonality

Summer Fal

Events

Game Day

Course

Salads Sauces & Dressings

Diet

Cooking Method

Sautéing Plating Serving

Meal Type

Lunch Dinner Snack

Difficulty Level

Medium

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