



Creamy California Date Peppercorn & Lime Dressing

Ingredients

5 California medjool dates, pitted and soaked in hot water for 10 minutes
1 lime, peel removed
2 tablespoons rice wine vinegar
1/4 cup extra virgin olive oil
1/2 teaspoon whole peppercorns, either kamoto (red) or black
1 teaspoon dried mint
Kosher salt

Salad:

1 bulb fennel, shaved thinly
3 stalks celery, sliced thinly on the bias
1 green apple, cored and sliced
1/2 lime
1 cup cooked farro
1 15-ounce can whole chickpeas, drained and rinsed
Handful of roasted walnuts, chopped
Handful of mint leaves
Handful of dried cranberries

Directions

- 1) Blend dates, lime, rice wine vinegar, extra virgin olive oil, peppercorns, mint and a big pinch of salt until smooth. Thin with date soaking water to desired consistency. Set aside.
- 2) Toss fennel, celery, apple with lime and a big pinch of salt.
- 3) Pour dressing into a large bowl. Top with farro, chickpeas, walnuts, cranberries and a big handful of the fennel celery salad. Toss together well. Taste for seasoning.
- 4) Smack mint between your hands to activate their aromatic oils. Sprinkle over the top of the salad. Top with another big serving of the fennel celery salad. Serve.