

Insalata Mista con Bresaola

1 - Package of Citterio Fresco Bresaola
Frizze Lettuce
Dried Black Olives
1 c. White Vinegar
Salt & Pepper (to taste)
1 tsp. Sugar

2 Oranges, Sliced
1 bulb Fennel, sliced thin
1 Shallot
Extra Virgin Olive Oil
Lemon

Prepare shallot: Slice & place in medium bowl. In saucepan over medium heat, combine vinegar, salt & sugar; bring to simmer. Simmer for 3 minutes while whisking until incorporated. Remove from heat & pour over sliced shallots. Let marinate 2-3 hours minimum. Cover & chill up to 2 days ahead.

Dress lettuce with extra virgin olive oil, salt & pepper and place on plates.

Add sliced fennel, shallot & olives. Then flower 3-4 slices of Bresaola on top. Add orange slices.

Drizzle with Lemon, salt & pepper.

Serve.