

Celery Salad with Celery Root and Horseradish

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<http://www.bonappetit.com/recipes/2013/01/celery-salad-with-celery-root-and-horseradis>



Servings: 6

Note: my suggestion is that the salad may need a bit more dressing.

1. Peel and halve celery root. Using a mandoline, very thinly slice one half. Cut other half into matchstick-size pieces.
2. Combine celery root, celery stalks, shallot, lemon zest, and horseradish in a large bowl. Season with salt and pepper and toss to combine. Let vegetables sit for 10 minutes to allow flavors to meld.
4. Whisk oil and lemon juice in a small bowl; season vinaigrette with salt and pepper. Drizzle vinaigrette over vegetables. Add celery leaves and parsley and toss salad to combine.

1 pound celery root

10 large celery stalks, thinly sliced on a sharp diagonal

1/2 cup celery leaves, chopped (more if desired)

1 small shallot, thinly sliced

1 tablespoon lemon zest, finely grated (use more if you like zest)

1 tablespoon prepared horseradish, the salad can handle more if you like the bite

Kosher salt and freshly ground black pepper

1/2 cup olive oil

3 tablespoons fresh lemon juice

1/2 cup flat-leaf parsley leaves (packed)

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Per Serving (excluding unknown items): 189 Calories; 18g Fat (83.1% calories from fat); 1g Protein; 7g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 137mg Sodium. Exchanges: 0 Lean Meat; 1 Vegetable; 0 Fruit; 3 1/2 Fat; 0 Other Carbohydrates.