

## **Celery Root and Apple Salad with Dijon Dressing**

Excerpted from *The Vegetable Butcher* by Cara Mangini/Workman Publishing

Serves: 4

### **Ingredients:**

- 1 medium to large celery root (left whole)
- 1 lemon for acidulated water
- 1 large honey crisp or Fuji apple (left whole)
- 2 tablespoons fresh lemon juice
- 1 1/2 tablespoons Dijon mustard
- 1 teaspoon honey
- 1/2 teaspoon fine sea salt
- 3 tablespoons plain Greek yogurt
- 3 tablespoons canola oil
- 1/3 cup toasted hazelnuts (TOASTED)
- 1 bunch flat leaf parsley, about 1/3 cup leaves picked, but left whole

### **Directions:**

Cut 1 medium to large celery root, peeled and trimmed, into matchsticks or grate on the largest holes of a box grater. Toss the celery root with 1 large crisp apple (or pear), cut into equally thick matchsticks or grated.

In a small bowl whisk together 2 tablespoons freshly squeezed lemon juice, 1 1/2 tablespoons Dijon mustard, 1 teaspoon honey, 1/2 teaspoon fine sea salt, and 3 tablespoons vegetable oil until combines; drizzle 2 tablespoons dressing over the salad and toss.

Add 1/3 cup chopped toasted hazelnuts or walnuts, 1/4 cup crumbled blue cheese or shaved parmesan cheese or Gruyere cheese, and 1 cup fresh watercress sprigs or 1 tablespoon minced fresh black pepper to taste.

As a variation, make a creamy Dijon dressing by whisking in 3 tablespoons plain Greek yogurt, and hold the cheese.