



Divine Celery Salad with Walnuts & Dates

Preparation Time: 10 mins

Cooking Time: 8 minutes

Serves: 6

Difficulty: Easy

INGREDIENTS

1 ¼ cups walnuts
1 small shallot minced
2 tablespoons sherry vinegar
2 tablespoons walnut oil
2 tablespoons extra virgin olive oil
Salt and freshly ground pepper
2 bunches celery (2 pounds) thinly sliced
on the bias
¾ dried pitted Medjool dates quartered
lengthwise
3 ounces dry pecorino cheese shaved with
vegetable peeler

Note:

I like to add a little spinach leaves or a
mixed salad for variation.

DIRECTIONS

1. Preheat oven to 350f/180f. Spread the walnuts on an oven dish and toast for about 8 minutes, until lightly golden. Let cool completely, then coarsely chop.
2. In a small bowl, combine the shallots with the sherry vinegar. Whisk in both the oils and season with salt and pepper.
3. In a large bowl, toss the toasted walnuts, celery, dates, and pecorino.
4. Add the dressing and toss.

Serve immediately.