

Spring Celery Salad



Ingredients

- ½ cup raw almonds
- 8 celery stalks, thinly sliced on a diagonal, leaves separated
- 6 dates, pitted, coarsely chopped
- 3 tablespoons fresh lemon juice
- Kosher salt and freshly ground black pepper
- 2 ounces Parmesan, shaved
- ¼ cup extra-virgin olive oil
- Crushed red pepper flakes

Instructions

1. Preheat oven to 350°. Spread out almonds on a small rimmed baking sheet; toast, stirring occasionally, until golden brown, 8–10 minutes. Let cool; coarsely chop.
2. Toss almonds, celery, celery leaves, dates and lemon juice in a medium bowl; season with salt and pepper. Add Parmesan and oil and toss gently; season with red pepper flakes.