

Celeriac and Apple Salad

Ingredients:

1 small celeriac root
1 green apple
1/4 cup toasted pecans
1/8 cup blue cheese

Dressing:

3 TBSP Olive oil or Avocado Oil
1 TBSP Dijon mustard
1.5 TBSP Lemon juice
1 TSP honey
1/8 TSP salt
A couple dashes of pepper

1. Combine all the dressing ingredients in a bowl, whisk and set aside.
2. Peel and core the apple. Slice into matchstick slices.
3. Next, prepare the celeriac. Start by washing the root with cold water. Use a potato brush to scrub the outside. Next slice the top of the root off. You can either use a nice to peel the root or a vegetable peeler. I prefer a knife. Cut into matchstick slices.
4. Toss the apple and celeriac with the dressing. Add the toasted pecans and blue cheese.

Note: Check to see how salty your blue cheese is. The one I like in particular is a little salty so I omitted the salt in the dressing.

Alternatives.....

- Don't eat dairy? Leave it out
- Don't like blue cheese? Try parmesan instead
- Pecans not your thing? Try walnuts or pine nuts.
- Also you can add some yummy sweet flavor by adding 1/8 cup of dried cranberries.