RECIPE

# Celery Salad with Lemon and Parmesan

Paper-thin celery dressed with lemon, olive oil and fresh herbs, with shaved parmesan and toasted pistachios, a crisp snack that needs no stove.

MAKES

4 servings US Metric

TOTAL

20 min

## Ingredients

- [ ] 6 medium celery stalks, sliced very thin on a slant
- [ ] 1 tsp lemon zest
- [ ] juice of 1 lemon
- [ ] ¼ tsp salt
- [ ] 2 tbsp olive oil
- [ ] ¼ tsp black pepper
- [ ] ½ cup chopped fresh parsley
- [ ] 2 tbsp chopped fresh mint
- [ ] ¼ cup unsalted shelled pistachios
- [ ] 1 oz parmesan, shaved with a vegetable peeler

## Method

1. Slice the celery as thin as you can, on a slant, and put it in a large bowl. Add the lemon zest, the lemon juice and the salt. Toss and leave 10 minutes; the celery softens a little and gives up some liquid.
2. Meanwhile, toast the pistachios in a dry skillet over medium heat 3 to 4 minutes, shaking the pan, until they smell nutty. Cool, then chop roughly.
3. Pour the olive oil over the celery, add the pepper, parsley and mint, and toss until every slice shines.
4. Divide among 4 bowls. Top each with a quarter of the pistachios and parmesan shavings. Serve right away, while the celery is still crisp.