



Apple Cider & Garlic Vinaigrette Salad with Celery Root & Apple

This fresh and crisp salad is excellent served with pork (it can even be wilted and served warm). In a pinch, celery can fill in for the celery root.

Ingredients

½ cup **Apple Cider & Garlic Vinaigrette**
1 tbsp Dijon mustard
1-2 tbsp olive oil
4 red radishes slice thin
1 medium celery root, peeled and cut into matchsticks
1 medium fennel bulb halved lengthwise, thinly sliced
1 unpeeled apple, washed, cut into strips
Parmesan cheese shavings
Romaine leaves – left whole



Directions

Whisk first 3 ingredients in measuring cup

Place a romaine leaf on each plate.

Toss celery root, fennel, apple and radish. Drizzle in vinaigrette and toss again.

Spoon salad onto romaine leaf. Top with shaved cheese.

Season to taste to freshly cracked black pepper.

Adapted from Bon Appetit magazine



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