

## *Idiot's Kitchen Recipe – Crunchy Celery Salad*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from Tim Macri & Melissa Clark



### Ingredients:

1 whole stalk of celery, chopped including leaves  
¾ cup walnuts, toasted and chopped  
1 (2.25 oz) can sliced black olives, drained  
½ cup Pecorino Romano cheese, crumbled  
3 Tablespoons olive oil  
2 Tablespoons red wine vinegar  
Salt & Pepper

Make a quick vinaigrette by whisking together 3 Tablespoons olive oil and 2 Tablespoons red wine vinegar in a large bowl. Season with cracked black pepper and a little salt. The olives and cheese that go into this salad are both a bit salty so go easy on the salt at first, taste, and adjust before serving.

Toast ¾ cup of walnuts in a dry pan over medium heat for about 5 minutes until fragrant. Be sure to watch the nuts carefully, stirring occasionally so that they do not burn. Once the nuts have cooled to the touch, give them a rough chop.

Chop up 1 whole stalk of celery (about 8 ribs) being sure to include some of the leaves for extra flavor.

Put the chopped celery and chopped walnuts into the bowl of oil and vinegar dressing. Drain 1 (2.25 ounce) can of sliced olives and add it to the bowl.

Crumble or finely chop ½ cup of Pecorino Romano cheese and add it to the bowl.

Mix the salad ingredients together to combine. Taste and adjust the salt & pepper seasonings. Refrigerate for a few hours for best flavor. Great served cold or at room temperature.

Happy crunching!