

Arugula, Carrot and Celery Root Salad

Adapted from Fine Cooking

Serves 2-4

2 tbsp apple or pear cider vinegar
1-2 tbsp honey
1 tsp Dijon mustard (optional)
3-4 tbsp olive oil, (or hemp oil or alternative)
Salt and pepper to taste
3 medium carrots
1 small celery root (also known as celeriac)
2 cups arugula (also known as rocket)
½ cup sliced almonds, toasted (optional)



Local Ingredients:

Apple or Pear Cider Vinegar
Arugula
Carrots
Celery Root
Hemp Oil
Honey



Make vinaigrette by placing vinegar, honey and mustard in bowl. Whisk in oil and season with salt and pepper and set aside. Wash and dry the arugula. Peel and trim carrots and celery root and grate. You may want to wait and grate the celery root at the last minute, as it tends to oxidize and turn slightly brown. Toss the arugula, carrots, celery root and half the almonds together with half of the vinaigrette. Season the salad with more salt and pepper and more vinaigrette if desired. Sprinkle with the remaining almonds and serve!