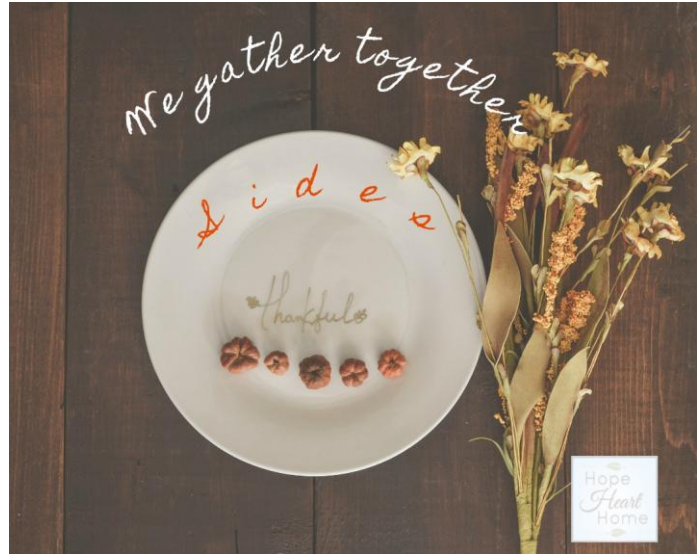


Celery Salad with Dates, Almonds, and Parmesan Thanksgiving Sides

From bonappetit.com

Ingredients

- 1/2 cup slivered almonds
- 8 celery stalks, thinly sliced on a diagonal, leaves separated
- 6 dates, pitted and coarsely chopped
- 3 T fresh lemon juice
- S&P
- 2 ounces Parmesan, shaved
- 1/4 cup extra-virgin olive oil
- Crushed red pepper flakes



Instructions

1. Preheat oven to 350°
2. Spread out almonds on a baking sheet; toast, stirring occasionally, until golden brown about 3-6 minutes. Let cool.
3. Toss almonds, celery, celery leaves, dates, and lemon juice in a medium bowl; season with the S&P.
4. Add Parmesan cheese shavings and olive oil. Toss gently; season with red pepper flakes.

Bon Appétit!