

## Celery & Walnut Salad

Serves 2-4 | 10 minutes

Inspired by an unexpectedly savory, satisfying dish we had last year at Portland's own Someday Bar, this salad works especially well in the fall, when local lettuces start to disappear from the farmers market. It takes advantage of things we typically keep in the fridge (parm, parsley, and celery) that when combined somehow equal more than the sum of their parts. (Eds Note: If you're feeling especially autumnal, adding a bit of tart apple adds a nice pop of flavor)

**2 cups celery (roughly 2-4 stalks, depending on size)**

**1 cup flat-leaf parsley (roughly a quarter of the typical bunch)**

**½ cup walnuts**

**½ cup crumbled parmesan cheese**

**¼ cup olive oil**

**1 tablespoon Katz Sauvignon Blanc Vinegar**

**1 lemon for zesting**

**salt and pepper, to taste**

**Step 1** Chop the celery into small pieces (depending on the size of you celery stalks, you may want to split the stalks lengthwise before chopping into smaller pieces)

**Step 2** Cut or crumble the parm into small, irregular pieces. Doing it this way provides an unexpected textural component, as opposed to more finely grated or shaved parmesan.

**Step 3** Add all the ingredients to a mixing bowl; toss with the olive oil and vinegar, and season to taste with lemon zest, salt and pepper. Serve immediately.