



Recipes

Salads

Celery Root and Carrot Salad with Dijon Tarragon Dressing

Prep Time: 15 minutes

Yield: 6 servings

Ingredients:

1/2 cup extra virgin olive oil
1/4 cup veganaise
2 tablespoons Dijon mustard
2 tablespoons tarragon vinegar
1 large celery root
1 cup coarsely shredded carrot
6 large butter lettuce leaves
1 tablespoon capers, rinsed
Fresh ground pepper to taste

Directions:

1. For the dressing, combine the oil, veganaise, mustard, vinegar, and pepper to taste. Whisk until well blended.
2. Peel the celery root, and cut into thin strips about 3 inches long (with mandoline or sharp knife).
3. Add celery root to dressing, and coat well.
4. Add shredded carrots and mix well.
5. Cover and refrigerate for at least 1 hour.
6. Place lettuce leaves on individual plates, and divide the celery root mixture on top of leaves. Sprinkle each salad with capers.