



# SIMPLE, FRESH FARM BOX MEALS

JAN 29, 2024

*Simple recipes so we can eat well & support local agriculture*

## Marinated Celery Salad with Chickpeas & Parmesan

### YOU'LL NEED

- 3 tbs Sherry Vinegar
- 1 tbs Dijon mustard
- ½ tsp maple syrup OR honey
- Salt & fresh ground pepper
- 2 cloves garlic - peeled & smashed
- 1/3 C EV olive oil
- 4 C cooked or canned chickpeas
- 4-6 celery stalks (depending on size) - trim (reserve leaves) slice large julienne
- 2 Scallions - thin slice diagonally
- 1-2 C loosely packed celery leaves - coarse chop
- 1 pint of cherry tomatoes - halved OR quartered
- ½ C loosely packed basil leaves - rolled & julienned
- 2oz Parmigiano-Reggiano cheese - coarsely grated OR crumbled feta

### ALL YOU HAVE TO DO

- In a large bowl whisk vinegar, mustard, maple syrup, & a large pinch each of salt & pepper. Drip in the garlic cloves, stir & set aside (30 min minimum).
- Gradually whisk in oil so that the dressing can emulsify. Mix in chickpeas, celery, & scallions. Cover & refrigerate (2 hours minimum OR overnight).
- Remove garlic cloves from dressing. Taste & adjust seasonings to your liking. Set aside to come to a cool room temperature.
- If you'd like you can whip up some quick croutons for serving. Heat oven to 400°F, pull the soft bread out of the center of the loaf, leaving most of the crust behind. Tear the bread into bite-size pieces. You should have about 3 cups. Spread the pieces onto a rimmed baking sheet & bake for about 12 minutes until golden & crisp. Let cool.
- Just before serving mix celery leaves, tomatoes, basil, & croutons if you are using in your salad. In a serving bowl, plate a layer of greens at the bottom, then add your celery mixture & top with cheese & black pepper. Enjoy!

**Give  
\$20  
Get  
\$20**

If you love our food & service, please share us with your friends! Check your account page for more info.



*Thank you for supporting local!*