

Refreshing Celery and Fennel Salad

¼ cup pine nuts
1 fennel bulb, very thinly sliced
6 celery stalks, very thinly sliced
½ cup fresh flat-leaf parsley leaves with tender stems
3 tablespoons fresh lemon juice
3 tablespoons olive oil
Kosher salt, freshly ground pepper
2 ounces Parmesan, shaved

Preheat oven to 350°. Toast pine nuts on a rimmed baking sheet, tossing occasionally, until golden brown, 8–10 minutes; let cool. Toss fennel, celery, parsley, and pine nuts with lemon juice and oil in a large bowl; season with salt and pepper. Serve salad, topped with Parmesan.

Adapted from bonappetit.com