

Carrot & Orange Salad



Serves 2 Prep 20 mins

No cook

Easy

Ingredients

250g celeriac, grated
1 tbsp orange juice
150g carrots, grated
25g celery leaves
2 oranges

Dressing

1 tbsp vegetable oil
1/2 tsp grated orange rind
3 tbsp orange juice (or clementine juice)
1 tbsp lemon juice
1 tsp clear honey
salt & pepper

1. Trim and peel the celeriac and grate roughly. Place immediately in a bowl with the orange or clementine juice and toss together to stop it turning brown.
2. Stir in the grated carrots and celery leaves. Cover with cling film and chill in the fridge while you prepare the oranges.
3. Slice off the tops and bottoms of the oranges. Using a sharp knife, slice off the skin, removing the pith at the same time. Cut out the orange segments by slicing along the membranes dividing the segments. Reserve any juice for the dressing. Gently mix the orange segments into the celeriac mixture.
4. To make the dressing, place all the ingredients in a small, screw-top jar. Shake well to mix.
5. Pile the vegetable mixture on to a plate. Serve with the dressing.

