Celery Salad with Dates, Almonds, and Parmesan!  
  
Ingredients  
  
½ cup raw almonds  
8 celery stalks, thinly sliced on a diagonal, leaves separated  
6 dates, pitted, coarsely chopped  
3 tablespoons fresh lemon juice  
Kosher salt and freshly ground black pepper  
2 ounces Parmesan, shaved  
¼ cup extra-virgin olive oil  
Crushed red pepper flakes  
  
Preparation Instructions  
Preheat oven to 350°. Spread out almonds on a small rimmed baking sheet; toast, stirring occasionally, until golden brown, 8–10 minutes. Let cool; coarsely chop.  
Toss almonds, celery, celery leaves, dates, and lemon juice in a medium bowl; season with salt and pepper. Add Parmesan and oil and toss gently; season with red pepper flakes.