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.