Celeriac and Beet Salad
From – Asparagus to Zucchini: a Guide to Farm-Fresh Seasonal Produce

2 medium beets
1 medium celeriac
1/3 cup olive oil
salt and pepper to taste
juice of 2 lemons

• Boil or bake beets.
• When they are cool enough to handle, peel and cut into matchstick-sized pieces.
• Peel and slice celeriac and steam until just tender.
• Make a dressing of olive oil, salt, pepper, and lemon juice.
• Toss with vegetables and chill.

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