

Spinach and Celery Salad with Asiago Pepper Frico

Printed from Celery Recipes at <http://www.celeryrecipes.org/>

A simple and sophisticated salad that will make any meal perfection. Start your next dinner with this Spinach and Celery Salad topped with crunchy Asiago-Pepper Frico crackers. The savory cheese wafers, sweet baby spinach, and crunchy celery pieces make this simple salad a delicate and memorable dish.

Ingredients:

1 bunch celery, thinly sliced
6 oz baby spinach leaves
¼ c. extra-virgin olive oil
3 Tbsp lemon juice
1 c. shredded Asiago cheese
½ tsp ground black pepper
1/8 tsp cayenne pepper

Directions:

1. Preheat oven to 350 degrees F. Line 2 large baking sheets with parchment paper.
2. In small bowl combine cheese, black pepper and cayenne pepper. Spoon cheese mixture by tablespoon-fulls onto each prepared baking sheet, spacing three inches apart. Pat to create a 2 ½ round.
3. Bake cheese until deep golden and crisp, approximately 12-15 minutes. Remove from oven and slide parchment onto counter or work service. Cool 5 minutes. Cool completely before using.
4. While frico are cooling combine celery and spinach in a large bowl. Drizzle with olive oil and lemon juice, and sprinkle with salt and pepper. Toss well to coat.
5. Divide among 6 plates and top with Asiago-Pepper Frico before serving.

Author: Catherine Herzog