

CELERY, BLUE CHEESE AND ORANGE SALAD



Serves 2 or 4 as a side

Ingredients

For the dressing

- 1 heaped tsp coriander seeds
- Juice and zest of 1 lime
- 1 tbsp white wine vinegar
- 4 tbsp olive oil
- Flaky sea salt and freshly ground black pepper
- 1 large orange (use the zest here)

For the salad

- 4 sticks of celery and the dark green leaves inside
- 1/2 cucumber
- A handful of chives or parsley, finely chopped
- A generous chunk of blue cheese (I like Cashel Blue or Stilton)

On Sunday nights, after I have had a roast chicken for lunch, I'm often craving something crunchy, so I land on a salad like this. The flavours are addictive due to the sweet, salty and crunchy combination - I love it. If you don't like celery or blue cheese, just make the orange dressing with the segments and pour it over any lettuce you like plus a salty cheese.

Method

- 1.** Toast the coriander seeds in a dry pan over medium heat for 1-2 minutes until fragrant. Transfer to a pestle and mortar or chopping board and lightly crush. In a small bowl, combine the crushed coriander seeds with the lime zest and juice, vinegar, olive oil, and a pinch of salt and pepper. Zest the orange into the dressing.
- 2.** Using a small, sharp knife, slice off the orange's skin and white pith. Working over the bowl to catch any juice, cut out each segment by sliding the knife between the pith. Add the segments and any excess juice to the dressing.
- 3.** Slice the celery and cucumber into your preferred shape — I like long, thin slices.
- 4.** Add the celery, cucumber, and chopped chives to a salad bowl. Pour over the orange segments and dressing, then toss gently to combine. Crumble the blue cheese over the top and serve immediately.