

## **Winter Salad With Celeriac, Carrot, Beetroot And Walnuts - Prepare Your Grater!**

### **Ingredients:**

Difficulty: Easy  
(serves 4-6)

250 gr. carrots, peeled and grated  
1 medium celeriac (about 600 gr. before trimming and peeling), trimmed, peeled and grated  
1 jar of pickled beetroot cubes, 380 gr. drained weight  
150 gr. toasted walnuts, coarsely chopped  
a large bunch of fresh mint leaves  
a large bunch of fresh parsley, finely chopped

For dressing:

500 gr. Turkish or Greek yogurt (or substitute with dairy-free yogurt to keep it vegan)  
3 tbsp olive oil  
3 tbsp lemon juice  
3 tbsp apple cider vinegar  
salt to taste, I used 1 tsp

### **Instructions:**

1. In a large salad bowl, put grated carrots, celeriac and beetroot and mix.
2. Add walnuts, mint and parsley and continue mixing.
3. In a small bowl, put dressing ingredients and whisk well.
4. Add dressing to the vegetables and mix well. That's it! Enjoy!