

Celery Salad with Yogurt

Fresh and healthy Turkish celery salad with yogurt, roasted walnuts, and garlic. Ready in 25 minutes - perfect as a side dish or light meal.

15 min

PREP

10 min

COOK

25 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 celery
- 1 cup plain yogurt
- 1 cup walnut
- 1 clove garlic
- 1 tsp salt

Instructions

1 Toast the Walnuts

Preheat oven to 180°C (350°F). Spread 1 cup walnuts evenly on a baking sheet in a single layer.

2 Toast walnuts for 8-10 minutes until fragrant and lightly golden, shaking the pan once halfway through.

Remove from oven and let cool completely, about 15 minutes.

3 Prepare the Celery

Wash celery stalks under cold running water and pat dry with paper towels. Trim off leaves and cut off tough bottom ends.

4 Using the large holes of a box grater, grate the celery into long thin strips. You should have about 2 cups of grated celery.

5 Make the Dressing

Crush 1 clove garlic with the flat side of a knife, then mince finely. In a large mixing bowl, combine 1 cup yogurt with the minced garlic and 1 teaspoon salt.

6 Add the grated celery to the yogurt mixture and toss gently until all celery is evenly coated.

7 Assemble and Chill

Roughly chop the cooled toasted walnuts into bite-sized pieces and fold them into the salad.

- 8 Cover and refrigerate for at least 30 minutes to allow flavors to meld. Taste and adjust salt if needed before serving.

Tips

Choose celery stalks that are firm, bright green, and free from brown spots or wilted leaves. The outer stalks tend to be more fibrous, so use the inner, tender stalks for the best texture in salads.

Grate the celery using the large holes of a box grater rather than chopping it. This creates the ideal texture that holds the yogurt dressing well while maintaining some crunch.

Toast the walnuts until they're fragrant and lightly golden, but watch them carefully as they can burn quickly. Properly toasted nuts will stay crunchy longer in the salad.

Use thick Greek yogurt for the best consistency. If your yogurt seems thin, strain it through cheesecloth for 30 minutes to remove excess whey.

Crush the garlic with the flat side of your knife and a pinch of salt to create a paste. This distributes the garlic flavor more evenly throughout the salad.

Let the salad rest for at least 30 minutes in the refrigerator before serving. This allows the flavors to meld and the celery to soften slightly while still maintaining its crunch.

Season with salt gradually and taste as you go. The saltiness of different yogurt brands can vary, so adjust accordingly to avoid over-salting.

For the best presentation, reserve some whole celery leaves and toasted walnut pieces for garnish. This adds visual appeal and hints at the flavors within.