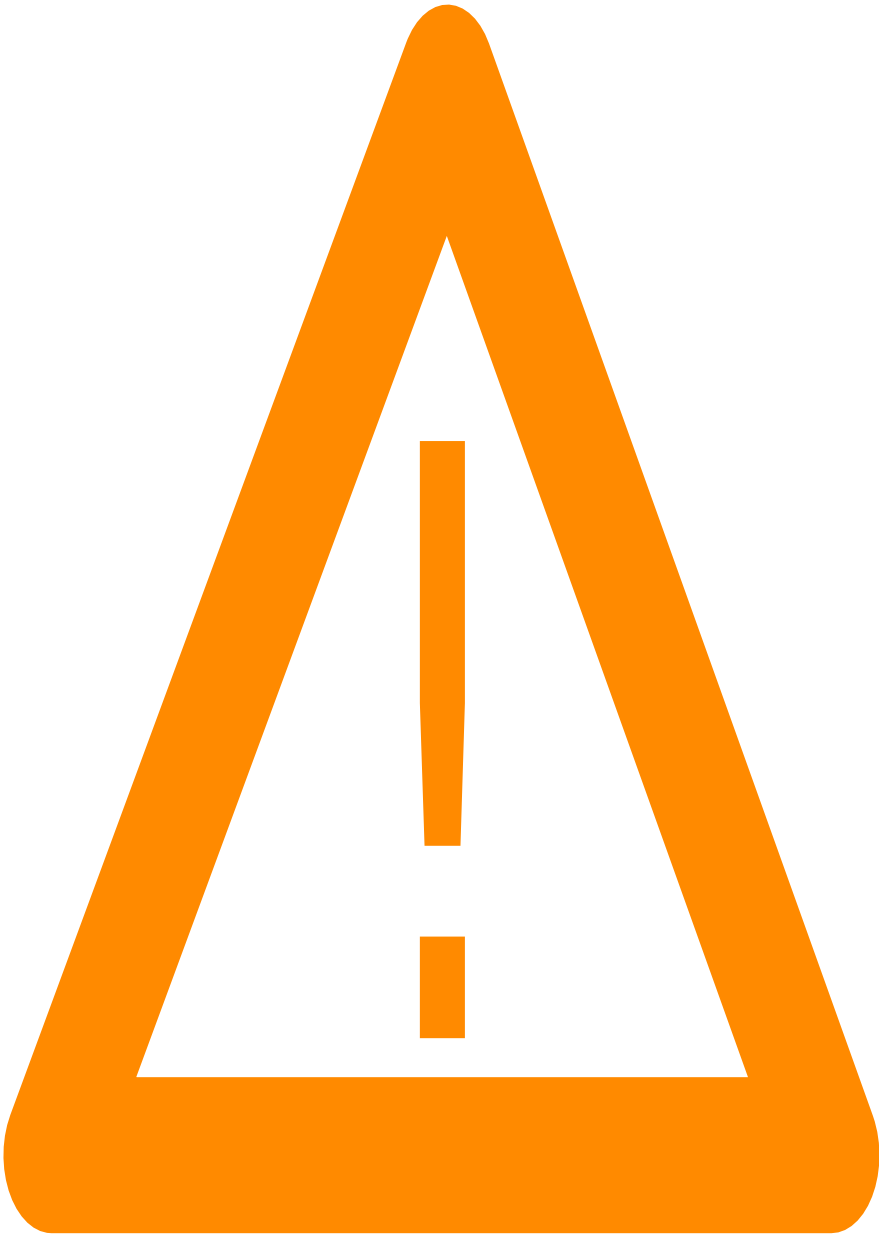


# **Celery Salad with San-J Sauce**

*This is simple salad recipe using mainly blanched celery and tossed with San-J organic soy sauce.*



This is a very simple and easy recipe using mainly blanched celery, yes blanched celery...this way the celery still crunchy and yet somehow delicate.

I accepted the invitation to try more San-J sauces, they were sent to me without charge, and I did not receive any compensation for this post and all the content and opinion in this post are solely mine. I decided to use the gluten free organic tamari soy sauce in this recipe, and I love it, especially because this is a reduced sodium version of soy sauce. You can look for more San-J sauces [here](#) and pick your favorite one.

In Asian cuisine, salad is not very common, most of the so called vegetable "cold dishes" are either blanched or somehow pickled. Therefore I used similar method to make this celery salad. I hope you get to try, because the texture of this blanched celery is very different from the fresh cut ones. The addition of soy sauce and sesame oil gives this salad an Asian twist.



***Ingredients:***

- 6-8 celery stalks, cut into strips
- San-J Tamari organic soy sauce to taste
- $\frac{1}{2}$  teaspoon sesame oil

- Chili oil, to taste
- Cilantro, chopped

***Method:***

Boil water in a medium pot. Add the celery and blanch for approximately 1 minute.

In the meantime prepare a bowl with cold water and ice cube.

Drain the water from the celery and immediately place the celery into the ice bowl of water.

Once the celery strips are ice cold drain well and place them in a bowl.

Add on the celery strips San-J soy sauce, sesame oil, chili oil. Toss gently until all the celery strips are coated with the sauce.

Finally toss in the chopped cilantro. Serve cold.





If you enjoy this simple recipe of celery salad you might want to check on Spinach Salad with Ponzu Sauce.



Did you know that celery is an excellent source of vitamin K in spite of its low-calorie content?

Moreover, celery contains sodium, therefore the slightly savory flavor.

***Thank you for stopping by Color Your Recipes...have a colorful week!***