

GREEN OLIVE SALAD WITH ALMONDS, CELERY, AND PARMIGIANO

(from [Cookie & Kate](#))

2 cups large pitted green olives, drained and torn into bite-sized pieces

1 cup sliced celery (from 2 to 3 medium ribs)

½ cup roasted almonds, roughly chopped

2 ounces Parmigiano cheese, crumbled with a fork or knife point

2 tablespoons extra-virgin olive oil (I added one extra tablespoon before serving)

1 tablespoon white wine vinegar

Kosher salt and red pepper flakes, to taste

Leaves from celery ribs, roughly chopped, for garnish

In a medium bowl, toss all of the ingredients except the celery leaves together. Taste, and adjust the seasonings to your preference.

Garnish with the chopped celery leaves. Refrigerate until needed.

Leftovers are even better after a couple of days in the fridge.