



Vegan Waldorf Salad Recipe

Author: Chuck Underwood Prep Time: 30 min Cook Time: 5 min

Total Time: 35 minutes Yield: 3-4 servings 1x Category: Salads

Method: Oven Cuisine: American Diet: Vegan

Description

Hey, salad lovers! Ready to shake things up? Meet the Vegan Waldorf Salad – it's all about crispiness, sweetness, and a whole lot of yum!

Ingredients

Candied Walnuts

- 1/2 cup walnuts
- 1 Tbs maple syrup
- 1/2 tsp paprika
- 1/8 tsp fennel seeds
- 1/8 tsp coriander
- pinch of cayenne

Dressing

- 1/4 cup of plain vegan yogurt
- 1/4 cup of vegan sour cream
- 1 1/2 Tbs lemon juice
- pinch of salt & white pepper

Salad & Garnish

- 1/4 cup celery root
- 1 Honeycrisp apple
- 1 Granny Smith apple
- a few grapes
- some celery leaves or micro greens

Instructions

- 1 Preheat your oven to 350°F.
- 2 Toss the walnuts with the maple syrup, then the spices until they are evenly coated.

- 3 Roast for 5-10 min. Watch carefully so they don't burn. Set aside.
- 4 Whisk all of the dressing ingredients together and set aside.
- 5 Remove the stalks from the celery root and peel the bulb.
- 6 Core the apples, then using a mandolin, CAREFULLY julienne the celery root and apples. Alternatively, you can just cut them into equal-sized cubes.
- 7 Toss the apples, celery root, walnuts, and dressing together in a large bowl.
- 8 Garnish with grape halves and celery leaves.

Notes

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Find it online: <https://www.brandnewvegan.com/recipes/salads/vegan-waldorf-salad>
