

Thai Apple and Celery Salad



Serves 6-8

- ¼ cup (60mL) freshly squeezed lime juice
- 1 tbsp (15 mL) sesame oil
- 1 tbsp (15 mL) peanut butter
- 1 tsp. (5 mL) soy sauce
- 2 large apples, peeled and julienned
- 4 large celery stalks, julienned
- 1 bunch of cilantro, chopped
- ½ cup (125mL) peanuts chopped

Combine lime juice, sesame oil, peanut butter, sugar and soy sauce. Set aside. In large bowl, combine apples, celery and cilantro. Add dressing and toss to coat. Add peanuts and toss just before serving.



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Side A



Ambrosia Apples

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are crisp, juicy
and fantastically
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Side B