

# Celery with Orange and Pine Nuts

Turkish celery with orange and pine nuts - a refreshing vegetarian dish combining roasted celery, beets, yogurt, and citrus flavors. Ready in 25 minutes!

10 min

PREP

15 min

COOK

25 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Celery with Orange and Pine Nuts

## Ingredients

- 1 celery
- 1 beet
- 3 tbsp strained yogurt
- 1 cup orange juice
- 4 tbsp pine nut
- 5 tbsp olive oil
- 0 salt

## Instructions

- 1 Prepare the celery**

Trim and wash the celery, then cut into 2-inch pieces. Cut each piece lengthwise into thin strips, about 1/4-inch thick.
- 2 Cook the celery**

Heat 3 tablespoons olive oil in a large skillet over medium heat. Add the celery strips and cook for 8-10 minutes, stirring occasionally, until tender and lightly golden.
- 3** Add 1 cup water to the skillet and bring to a boil. Reduce heat to low, cover, and simmer for 5-7 minutes until the celery is very tender and most liquid has evaporated.
- 4 Toast the pine nuts**

Heat 1 tablespoon olive oil in a small skillet over medium-low heat. Add the pine nuts and toast for 2-3 minutes, stirring constantly, until golden brown and fragrant.
- 5** Add 4 tablespoons fresh orange juice to the pine nuts and cook for 1-2 minutes until the juice reduces slightly and becomes syrupy.
- 6 Assemble and finish**

Transfer the cooked celery to a serving dish. Pour the pine nut and orange mixture over the celery and drizzle with the remaining 1 tablespoon olive oil.
- 7** Season with salt and pepper to taste. Serve warm or at room temperature.

## Tips

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Grate the celery and beets to similar sizes to ensure even cooking and consistent texture throughout the dish.

Toast the pine nuts in a dry pan first before adding oil - this prevents them from absorbing too much oil and becoming greasy.

Strain your yogurt for at least 30 minutes before using to achieve the proper thick consistency that won't make the dish watery.

Cook the orange juice mixture until slightly reduced to concentrate the flavors and create a light syrup that coats the vegetables beautifully.

Season the yogurt base with a pinch of salt to enhance all the flavors in the dish.

Serve at room temperature rather than hot to allow all the flavors to shine and prevent the yogurt from separating.

For best presentation, arrange the components separately on the plate rather than mixing everything together before serving.