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| **READY IN:**   10mins | |
| **YIELD:**6-8 |  |

**INGREDIENTSNutrition**

* **8 -10**[**celery ribs**](http://www.geniuskitchen.com/about/celery-216)**, cleaned**
* **3⁄4cup**[**blue cheese**](http://www.geniuskitchen.com/about/blue-cheese-911)**, crumbled (about 3 oz. cheese)**
* **1⁄4teaspoon**[**sea salt**](http://www.geniuskitchen.com/about/salt-359)
* [**black pepper**](http://www.geniuskitchen.com/about/pepper-337)**, coarsely ground**
* **1tablespoon**[**extra virgin olive oil**](http://www.geniuskitchen.com/about/olive-oil-495)

**DIRECTIONS**

1. Cut the celery crosswise into 1/2" thick pieces to make 4 cups sliced.
2. Place it in a pretty bowl and sprinkle in crumbled blue cheese.
3. Add the salt, pepper, and olive oil and toss well.
4. Serve chilled. Enjoy!
5. **NUTRITION INFO**
6. **Serving Size:**1 (440 g)
7. **Servings Per Recipe:**1
8. **AMT. PER SERVING**
9. **% DAILY VALUE**
10. **Calories 88**
11. Calories from Fat 64
12. 74%
13. Total Fat 7.2 g
14. 11%
15. Saturated Fat 3.5 g
16. 17%
17. **Cholesterol**12.7mg
18. 4%
19. **Sodium**375mg
20. 15%
21. **Total Carbohydrate**2g
22. 0%
23. Dietary Fiber 0.8 g
24. 3%
25. Sugars 1.1 g
26. 4%
27. **Protein**4g
28. 7%