

Celery Root as a Potato Substitute

 timetraveldiet.com/

By Vad

12/8/2016

Roasted Celery Root Recipe

Servings: 4. Time: 40 min.

- Celery root – 2 pounds
- Olive oil – 3 Tbsp
- Garlic – 2 cloves, pressed
- Salt, black pepper, rosemary – per taste
- Water – 4 Tbsp

Peel and cut celery root in half-inch cubes. Pour olive oil in frying pan and put it on high heat. Add celery root, stir to coat and add spices. Fry for 5-10 min until golden. Add water and cover. Roast for 20-25 minutes. Serve hot.

Next day's leftovers can be reheated in microwave for the same texture. Alternatively, put it in the oven for 5-7 min at 375F and finish under the broiler on high for a minute or two to firm it up a bit.
