



Pan-Fried Celeriac

6 servings

INGREDIENTS

- 2 large celeriac bulbs
- 1 lemon, halved
- 1/4 cup olive oil
- 2 garlic cloves, crushed
- 2 Tbsp chopped flat-leaf parsley, optional

DIRECTIONS

1. Peel celeriac and rub all over with cut side of lemon to prevent discoloration, if desired. Cut into 1 inch cubes, place in a saucepan of salted water and bring to a boil.
2. Turn heat to medium and simmer for 8 minutes until just starting to soften. Drain well.
3. Heat oil in a large fry-pan over medium heat, add celeriac and garlic and cook, stirring occasionally, for 8-10 minutes or until celeriac is golden and cooked through. Add parsley if desired. Season with salt and pepper. Serve hot.



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