

Roasted Celeriac

Prep Time: 10 min

Cook Time: 20 min

Servings: 4



Meet celeriac! This lesser-known cousin of celery has an odd knobby exterior, is about the size of a baseball, has a crisp texture, a mild celery like flavor, and a delicate sweetness. Once roasted the natural sugars caramelize, enhancing the sweetness of this mysterious root vegetable. Roasted Celeriac is a terrific addition to any meal and a wonderful way to get to know this vegetable!

Ingredients

- 1 pound of celeriac – about 2 medium size bulbs
- 2 Tbsp olive oil
- salt & pepper, to taste
- fresh parsley, washed and chopped (optional)

Steps

1. Pre-heat oven to 400°F.
2. Wash and peel celeriac.* Using a sharp chefs knife cut celeriac into planks and cut planks into strips about 1/2 inch wide and 2 inches in length. The cut will resemble a medium french fry cut.
3. Toss celeriac with olive oil, salt, pepper and parsley (if using) to coat.
4. Place celeriac on baking sheet, spread evenly in a single layer, and put in preheated oven.
5. Bake for 15-20 minutes, until celeriac is browned.

*Celeriac is best peeled with a paring or chef's knife; this is not the job for a standard vegetable peeler. Think melon or pineapple for peeling strategy.