



Roasted Celeriac

4 servings

INGREDIENTS

- 1 pound of celeriac– about 2 medium size bulbs
- 2 Tbsp olive oil
- Pinch of salt, to taste
- Pinch of black pepper, to taste
- Parsley, fresh chopped (optional)

DIRECTIONS

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 1/2 width and length of 2 inches. The cut will resemble a medium french fry cut.
3. Toss celeriac with olive oil, salt, pepper and parsley (optional) 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.



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