



Product Spotlight: Celeriac

Also known as celery root, celeriac has a sweet, subtle flavour like celery. Celeriac is also related to parsley, parsnips, and carrots.



Balsamic Roasted Beetroots

with Celeriac Puree

Beetroots, shallot and cannellini beans roasted with sweet balsamic vinegar and thyme leaves, served over a bed of pureed celeriac, finished with goat cheese and seed mix.



30 minutes



2 servings



Vegetarian

9 June 2023

Switch it up!

Roast the celeriac and potatoes with the beetroots. Toss with watercress to make a salad and serve with goat cheese and seeds.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	27g	22g	90g

FROM YOUR BOX

MEDIUM POTATO	1
CELERIAC	1
BEETROOTS	2
SHALLOT	1
THYME	1 packet
TINNED CANNELLINI BEANS	400g
WATERCRESS	1 sleeve
GOAT CHEESE	1 tub
SUNFLOWER & PEPITA SEED MIX	1 packet

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, balsamic vinegar

KEY UTENSILS

oven tray, saucepan, stick mixer

NOTES

Use a potato masher to mash the celeriac and potatoes if you don't have a stick mixer. You could also use a food processor.



1. BOIL THE CELERIAC

Set oven to 220°C.

Roughly dice potato and celeriac. Add to a large saucepan and cover with water. Cover pan and bring to a boil for 10-15 minutes until vegetables are tender. See step 3.



2. ROAST THE BEETROOTS

Wedge beetroot and shallot. Toss on a lined oven tray with **oil**, **1 tbsp vinegar**, **1/2 packet thyme**, **salt and pepper**. Roast for 15 minutes. See step 4.



3. PUREE THE CELERIAC

Reserve 1/4 cup cooking liquid. Drain celeriac and potatoes and return to the pan. Add cooking liquid and **1 tbsp olive oil**. Use a stick mixer (see notes) to puree the vegetables. Season to taste with **salt and pepper**.



4. ADD THE BEANS

Drain and rinse cannellini beans. Add to roasting tray with beetroot. Toss to combine. Return to oven and cook for a further 6-8 minutes until beetroot is tender.



5. FINISH AND SERVE

Divide celeriac mash among shallow bowls. Top with roasted vegetables and watercress. Dollop over goat cheese. Garnish with remaining thyme leaves and seeds.



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