



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

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.



30 minutes



4 servings



Vegetarian

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	18g	12g	57g

FROM YOUR BOX

MEDIUM POTATOES	3
CELERIAC	1
BEETROOTS	4
RED ONION	1
THYME	1 packet
TINNED CANNELLINI BEANS	400g
WATERCRESS	1 sleeve
GOAT CHEESE	1 tub
SUPER SEED SPRINKLES	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 potatoes 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 beetroots and red onion. Toss on a lined oven tray with **oil**, **2 tbsp vinegar**, **1/2 packet thyme**, **salt and pepper**. Roast for 15 minutes. See step 4.



3. PUREE THE CELERIAC

Reserve **1/2 cup cooking liquid**. Drain celeriac and potatoes and return to the pan. Add **cooking liquid** and **2 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 beetroots. 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 seed sprinkles.



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