




### 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

## 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** 29g **TOTAL FAT** 41g **CARBOHYDRATES** 53g

## FROM YOUR BOX

MEDIUM POTATO	1
CELERIAC	1
BETROOTS	2
SHALLOT	1
THYME	1 packet
TINNED CANNELLINI BEANS	400g
SUNFLOWER & PEPITA SEED MIX	40g
WATERCRESS	1 sleeve
GOAT CHEESE	1 tub

## 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.



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### 1. BOIL THE CELERIAC

Set oven to 220°C.

Roughly dice **potato** and **celeriac**. Add to a 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 BETROOTS

Wedge **beetroots** and **shallot**. Toss on a lined oven tray with **oil**, **1 tbsp balsamic vinegar**, **2 tbsp 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 **beetroots**. Toss to combine. Return to oven and cook for further 6-8 minutes until **beetroot** is tender.



### 5. TOAST THE SEEDS

Heat a frypan with **oil**. Add **seeds** and season with **salt**. Cook, stirring, for 2 minutes.



### 6. FINISH AND SERVE

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

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