



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



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.

30 minutes

4/6 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	TOTAL FAT	CARBOHYDRATES
4/6 Person:	18g/24g	22g/30g	36g/46g

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	3	4
CELERIAC	1	2
BETROOTS	4	5
RED ONION	1	1
THYME	1 packet	1 packet
TINNED CANNELLINI BEANS	400g	2 x 400g
SUNFLOWER & PEPITA SEED MIX	40g	2 x 40g
WATERCRESS	1 sleeve	1 sleeve
GOAT CHEESE	1 tub	2 tubs

FROM YOUR PANTRY

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

KEY UTENSILS

oven tray, saucepan, stick mixer, frypan

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 **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.



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.



2. ROAST THE BETROOTS

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



5. TOAST THE SEEDS

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



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.

6P – reserve and use **3/4–1 cup cooking liquid**.



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** and **seed sprinkles**.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0440 132 826** or send an email to **hello@dinnertwist.com.au**

