

Celery Root Puree

30 Minutes | Makes: 4 servings

Ingredients

- 2 medium celery root (celeriac), peeled and coarsely chopped
- 1 Tablespoon butter
- 3 cloves garlic
- 1/2 cup warm water, or as needed
- Salt and pepper, to taste
- *Optional:*
- Chopped fresh cilantro or parsley
- Grated ginger
- Plain yogurt or sour cream
- Chile flakes



Directions

1. Bring a pot of salted water to a boil.
2. Add the celery root to the pot and let the water return to a boil. Reduce the heat to simmer and cook until the celery root is easy to pierce with a fork (20 minutes). Drain the water and put the celery root in a bowl.
3. Place the pot back over medium heat and add the butter. Let it melt, add the garlic, and sauté for 30 seconds. Put the celery root back in the pot. Stir to coat and cook until the celery root begins to get a bit mushy (5 minutes).
4. Turn off the heat, use a potato masher, hand mixer, or a sturdy fork to mash the root until smooth like mashed potatoes adding water as needed. Stir in whichever of the additions you like and season with salt and pepper to taste.



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Recipe from Good and Cheap by Leanne Brown

This material was funded by USDA's Supplemental Nutrition Assistance Program – SNAP. This institution is an equal opportunity provider.