

## Celeriac Fries Recipe

Recipe taken from [www.thespunkycoconut.com](http://www.thespunkycoconut.com)

### INGREDIENTS:

- 2 medium sized celeriac roots
- 2 tbsp of your favorite oil
- 1-2 tsp of salt

### PREPARATION:

Cut one of the ends so the celeriac is able to stand on its own. Then peel the outside layer. Once peeled, cut the root into thin sticks for fries. A thin slice makes a crispier fry. Place your fries in a bowl and drizzle with your favorite oil and salt. Bake at 400°F for 40 minutes. Stir occasionally for even cooking. Let cool and serve.

### NOTES FROM THE COOK: