

Vegan Monday: Celeriac With Carrots And Peas

Ingredients:

Difficulty: Easy
(serves 4)

1 whole celeriac, peeled and cut in large chunks
juice of half a lemon*
2 tbsp olive oil
1 big onion, diced
2.5 dl (or 1 cup) baby carrots or small diced carrots
2.5 dl (or 1 cup) frozen or fresh peas
2 tbsp orange juice
1 tsp salt (or more to taste)

*Prepare a large bowl of room temperature water with juice of half of a lemon. While you are peeling and cutting the celeriac, until you add them to the pot to cook, keep the chunks in this lemony water. This will keep the celeriac from turning brown.

Instructions:

1. In a large pot, put olive oil and warm it on medium high heat for 20-30 seconds. Add onion and saute for about 3 minutes, until they are translucent.
2. Add carrots and continue to saute altogether for 1 more minute.
3. Drain celeriac pieces and add to the pot, mix a little.
4. Add peas, 3 dl (1 cup + 3 tbsp + 5 tsp) warm water and orange juice, mix it all well.
5. Cover the lid of the pot but leave it slightly open and let it boil.
6. When the celeriac is boiling, take away the lid, lower the heat to medium, add salt (sorry, forgot to put the photo of adding the salt) and cook the celeriac for about 20-25 minutes. until all the vegetables are soft. When it is all cooked, taste and adjust the salt and then take away from the heat. Let it cool at least to room temperature before serving. The dish tastes even better the next day so I definitely advice cooking it the day before and I don't think you should warm it when you are serving. Enjoy!