

Maple-Bacon Roasted Apples & Celeriac

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2 celeriac, peeled and cut into 1-inch pieces
2 tsp extra-virgin olive oil
½ tsp freshly ground pepper
¼ tsp salt
2 apples, cut into 1-inch pieces
2 slices bacon, chopped
¼ cup pure maple syrup
¼ tsp dried thyme or rosemary

- Preheat oven to 450°F.
- Toss celery root with oil, pepper and salt and spread on a rimmed baking sheet. Roast until starting to brown, 10 to 12 minutes.
- Add apples, toss gently and continue roasting until the apples and celery root are tender, 6 to 10 minutes more.
- Meanwhile, cook bacon in a medium skillet over medium heat, stirring occasionally, until just crispy. Remove to a paper-towel-lined plate with a slotted spoon; discard all but 2 tsp of the bacon fat.
- Add maple syrup to the fat in the pan and bring to a boil, scraping up the browned bits. Add the cooked bacon and thyme (or rosemary).
- When the celery root and apples are tender, gently toss them with the maple-bacon glaze and roast for about 5 minutes more.



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