



Celeriac & Collards with Eggs & Chili Oil

Laura Bennett, [The Vegucation Station](#)

If you've yet to fall in love with celeriac, this is a perfect recipe to start with. It's basically a super simple breakfast root hash with greens that you can make with any combination of roots and greens all winter. You can alternate between serving this sauté with fried eggs on top or scrambling eggs into your dish and melting some cheese otop. Watch the [PNWCSA Recipe Reel here!](#)

Yield: 2 servings

Ingredients:

- ½ celeriac
- 2-3 carrots (and/or any other root veggies)
- ½ bunch collard greens (or any hardy green)
- ½ head garlic
- Oil (high heat ie. coconut, canola, sunflower, etc.)
- Salt & Pepper to taste
- 4 eggs (2 per person)
- Optional: grated cheese of choice
- Optional: chili oil or hot sauce of choice



Directions:

1. Hold your celeriac by its stem side and carefully use your knife to shave off the lower root gnarls. You don't need to peel the entire root, just shave off what you need to. Once cleaned up, go ahead and slice your celeriac in half, then slice into about 1 cm slices and into cubes from there.
2. Dice up your carrots (or whatever other root veggies you're using) to a similar size.
3. Heat up some oil in your pan on medium high heat, once hot add in your diced roots. Lid the pan for a couple minutes to get pan contents up to temp. Then remove for the rest of the cooking process to let the water cook off, you want nice crispy root cubes!
4. While your roots are cooking, go ahead and chop up your greens however you'd like and set aside.
5. Roughly mince your garlic and set aside until your roots are most of the way done cooking. Once your roots are pretty soft when you smash them with a spoon and nicely browned on the outside, add in your garlic. Adding garlic in later prevents it from burning and also keeps it tasting strong.
6. After the garlic's been going for a couple minutes, toss your greens in, salt and pepper to taste, and keep cooking for another couple minutes until they've wilted down. Once your sauté is done, melt some cheese on top and serve with a couple fried eggs. I like to top mine with some chili oil as well, the spice goes really nicely with the creamy celeriac and eggs. Enjoy!

