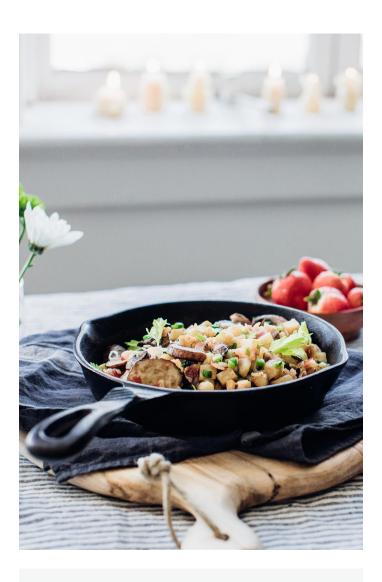
Bacon & Mushroom Celery Root Hash

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SERVINGS: 2

TIP

A hash brown style side dish low in carbs in comparison to standard potatoes. Delicious served with steak and eggs.

NUTRITION INFO

Calories — 285 Fat — 15 g Protein — 15 g Carbs — 22 g Fiber — 7 g Net carbs — 15 g

Nutrition has been calculated using the MyFitnessPal recipe calculator.

INGREDIENTS

2 C. cubed celery root (1/2" cubes)

5 slices bacon

1 T. butter

1 ½ C. sliced baby bella mushrooms

½ C. chopped green onion

1 tsp. garlic powder

½ tsp. onion powder

Salt & pepper, to taste

DIRECTIONS

- Place cubed celery root in a large microwave proof bowl and cover with water. Microwave on high 5 minutes; drain and set aside.
- 2. Meanwhile, cut bacon into ½" size pieces. Fry in a large frying pan over medium heat, stirring and cooking until crisp.
- Take fry pan off heat and remove cooked bacon with a slotted spoon (reserve bacon grease in pan); drain bacon bits on paper towels and set aside.
- 4. Place frying pan with bacon grease back on burner and add butter, celery root, garlic powder and onion powder. Cover and fry over medium/medium high heat, stirring occasionally, until celery root is browned and fork tender.
- Add mushrooms and green onion. Stir fry until
 mushrooms are browned and cooked; add cooked bacon
 and heat through. Season with salt and pepper before
 serving.