

# 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

1. 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.
3. 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.
5. 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.