Roasted Celery Root & Thyme – baked, not fried

OK to substitute or add in other roots like radishes and potatoes.

Coarse salt and ground pepper

A few tablespoons olive oil

Several teaspoons fresh thyme leaves whole (a few stems OK if small and very tender)

A teaspoon of fresh chopped thyme leaves

Celery root (1 or 2 pounds), peeled cut into cubes

Carrots – 3 or 4, peeled cut into cubes

Fennel root – ½ or so, peeled cut into small, small pices

Pecans, chopped

Optional - squeeze of fresh lemon juice

Prepare celery root, carrots and fennel

In bowl, mix / toss well celery, carrots and fennel w/ salt, pepper and oil in mixing bowl

Add chopped thyme leaves and toss again

Spread out on cookie sheet evenly

Bake at 400 for 15-18 min

Mix and turn after 15-18 min and bake another 5 or 10 minutes

Just before toasted – add chopped pecans and fresh thyme leaves

Roast for another 3-5 minutes until nuts are crunchy but thyme leaves not burned

Add back to mixing bowl and toss again for good luck