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Salmon on a Bed of Walnut-Herby Mushrooms with Celeriac Fries

When you first opened your box, you may have thought a little alien had wandered in or a very old gnome. To the contrary! Meet Clive the Celeriac - don't be fooled by his rough exterior. He is absolutely beautiful on the inside, which is why he's our British veggie of the month. And this dish is nothing if not a love song to Clive. Those herby mushrooms and that tender salmon are the perfect match for nutty, creamy celeriac fries. Find out more about Clive the Celeriac in your box!



30 mins



healthy



lactose free



gluten free



Celeriac (1)



Garlic Clove (1)



Flat Leaf Parsley
(3 tbsp)



Thyme (1½ sprigs)



Lemon (1)



Walnuts (3 tbsp)



Chestnut Mushrooms
(1 punnet)



Salmon Fillet (2)

Ingredients

	2 PEOPLE	ALLERGENS
Celeriac	1	Celery
Garlic Clove, chopped	1	
Flat Leaf Parsley, chopped	3 tbsp	
Thyme	1½ sprigs	
Lemon	1	
Walnuts	3 tbsp	Nuts
Chestnut Mushrooms, sliced	1 punnet	
Salmon Fillet	2	Fish

 Our fruit and veggies come straight from the farm so give them a little wash before using

Did you know...

Celeriac is a member of the celery family and tastes like a very clever blend of celery (surprise surprise!) and parsley.

Nutrition per serving: Calories: 530 kcal | Protein: 34 g | Carbs: 38 g | Fat: 28 g | Saturated Fat: 5 g



1 Pop a baking tray in the oven and heat your oven to 200 degrees. Peel the **celeriac** with a sharp knife and cut in half. Cut into ½cm slices and then cut each slice again lengthways at ½cm intervals to create skinny **celeriac** fries.



2 Put the **celeriac** fries on the pre-heated baking tray, toss with 1 tbsp of **oil** and ¼ tsp of **salt**, and pop on the top shelf of the oven for 30 mins, or until the fries are crispy and golden. Turn halfway.



3 In the meantime, finely chop the **garlic** and the **parsley**, pick the **thyme** leaves off the sprigs, zest and juice a quarter of the **lemon** and smash the **walnuts** into very small pieces. Combine these ingredients in a large bowl, together with 2 tbsp of **olive oil**, ¼ tsp of **salt** and a good grind of black **pepper**.



4 Slice your **mushrooms** into ½cm pieces, add to the bowl and mix everything together. Transfer the mixture to another baking tray, spreading it in an even layer.

5 Place the **salmon** fillets on top, skin-side down. Move the celeriac to the middle shelf of the oven and put the **salmon** on the top shelf of the oven for 15 mins. **Tip:** *The salmon is cooked when it is opaque throughout.*

6 Serve the **salmon** on top of the **walnut-herby mushrooms** and garnish with any remaining **parsley** and a wedge of **lemon**. Serve with a side of **celeriac** fries.