

Celery Root Noodles with Garlic Herb Sauce

Experience a delightful twist on pasta with these celery root noodles, tossed in a fragrant garlic herb sauce. This dish is light yet satisfying, perfect for a healthy meal.


15 min

Total time

easy

Difficulty

150

kcal / serving

Ingredients

- 1 medium celery root (celeriac)
- 1 tablespoon olive oil
- 2 cloves garlic, minced
- 1 tablespoon fresh parsley, chopped
- 1 tablespoon fresh basil, chopped
- Salt and pepper to taste
- Parmesan cheese, for serving (optional)

Steps

- 1 Peel the celery root and slice it into thin noodles using a spiralizer or a vegetable peeler.
- 2 Heat olive oil in a pan over medium heat. Add minced garlic and sauté for 1-2 minutes until fragrant.
- 3 Add the celery root noodles to the pan and cook for about 5-7 minutes, stirring occasionally, until slightly tender.
- 4 Stir in the chopped parsley and basil, and season with salt and pepper to taste.
- 5 Serve hot, topped with Parmesan cheese if desired.