

Celeriac & olives in tomato sauce



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For 2-3 servings:

1 celeriac
1 onion, finely chopped
3 tablespoons tomato puree
150 g black olives
1 tablespoon oil
salt and pepper, to taste

Peel, wash and cut the celeriac in medium size pieces.

Stir fry the onion in oil for about 1-2 minutes. Add the celeriac and cover with water.

When the celeriac is almost cooked add the olives, tomato puree, salt and pepper to taste. Continue cooking until the celery is done.