

Celery Roots Chicken Rice

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#celeryroots #onion



I love cooking my rice with broth and vegetables! The rice will effortlessly absorb all those amazing flavors. New to celery roots? This recipe uses the entire celery roots from bottom to top, providing you a chance to explore the different tastes and textures of this fragrant, delicious produce.

Ingredients:

(about 3-4 servings)

- celery roots (diced) 1 cup
- stem and leaves of celery roots (chopped)
- Onion (chopped) 1/2 cup
- pepper

- Rice (washed) 1 cup
- chicken broth/ vegetable broth 1cup
- chicken thigh (diced) 1 cup/ optional

Instructions:

1. Add oil into the pot. Stir-fry onion, celery roots, stem, leaves, and chicken with medium heat till the color changes.
2. Add in rice and broth, and mix everything together.
3. Put the lid on. Bring everything to boil and turn to low heat to simmer for 15 minutes.
4. Remove the pot from the heat. Keep the lid on and let it steam for 20 minutes.
5. Add in pepper and the leaves, and gently mix the rice.
6. Adjust the seasoning levels, and enjoy! Bon Appetit!