



12 cups

Preparation Time: 20 minutes

Cook Time: 10 minutes

INGREDIENTS:

1 head celeriac, peeled and roughly chopped (about 2 cups)

1 large yellow onion, roughly chopped (about 1½ cups)

5 cloves garlic, roughly chopped

¼ cup pine nuts or cashews

½ cup unsweetened, unflavored plant milk

2 tablespoons nutritional yeast, plus more for seasoning

½ teaspoon sea salt

1 lb. whole grain pasta

1 head broccoli, cut into florets (3 cups)

Freshly ground black pepper, to taste

Creamy Celeriac Pasta Alfredo

Satisfy your comfort-food cravings with this easy vegan alfredo pasta dish. The creamy sauce features a base of blended celeriac, a relative of celery that is cultivated for the bulbous section of its root. You can often find it at grocery stores under the name celery root. Adding fresh broccoli florets to the pasta water during the last few minutes of cooking lends extra color, texture, and sweetness to this tasty dish. We used penne pasta here, but you can pair the sauce with whole-grain fettuccine, linguine, spirals, or whatever hits the spot.

By Leslie Williams

- 1 To make sauce, place celeriac pieces in a steamer basket in a large saucepan. Add water to saucepan to just below basket. Bring to boiling. Steam, covered, 10 minutes or until soft.
- 2 While celeriac steams, cook onion over medium-high heat until translucent, about 5 minutes. Add garlic in last minute or so of cooking.
- 3 In a blender, combine celeriac, the onion and garlic, the pine nuts, plant milk, 2 tablespoons of the nutritional yeast, and the salt. Blend until smooth. Add water as needed to achieve a smooth, creamy consistency.
- 4 Prepare pasta according to package instructions. Add broccoli in the last 4 to 5 minutes of cooking. Drain and rinse. Return pasta and broccoli to pot.
- 5 Pour sauce over pasta and broccoli; stir to combine. Serve hot, sprinkled with additional nutritional yeast and freshly ground black pepper to taste.