

Seder Celery Root Chicken

Recipe By *Estee Kafra*



Cooking and Prep: 
1.5 h

Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free, Low Carb,
Paleo

Source: KosherScoop.com

Ingredients (9)

Main ingredients

- 6 chicken bottoms
- 1/2 teaspoon black pepper
- 1/2 teaspoon salt
- 1/2 teaspoon paprika
- 1 tablespoon oil

- 6-8 cloves crushed garlic or 6-8 cubes Gefen Frozen Garlic
 - 1 onion, thinly sliced
 - 1/2 cup water
 - 1 celery root, peeled and finely grated
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Start Cooking

For the Chicken

1. Smear chicken with pepper, salt and paprika. Line bottom of a wide, shallow pot with about 1 tablespoon of oil and add sliced onions and garlic. Arrange chicken on top of onions and garlic, then add about half a cup of water.
2. Cook over high heat for about 10 minutes, then reduce to low heat and cook for approximately 30 additional minutes. Add celery root to the pot, covering the chicken, and cook for another 30–45 minutes.