

# Chicken Casserole with Celery Root

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Serving: 4-6 people

Yield: Approximately 5-6 cups

Time: 1:00 hour

## Ingredients

1/2 pound of chicken breast, cut into bite size pieces  
2 tablespoons of olive oil, divided  
1 teaspoon of oregano  
1 teaspoon of sea salt  
1 teaspoon of black pepper  
1 yellow onion, diced  
1 green bell pepper, diced  
1 red bell pepper, diced  
2 small sweet (aji dulce) peppers diced  
1 large celery root, peeled and large dice (about 1/2 pound)  
1/2 bunch of recao, rinsed and chopped  
1/2 bunch of cilantro, rinsed and chopped  
2 cups of vegetable stock (see page 66)

## Directions

- ✦ In a small bowl, combine 1 tablespoon of olive oil, oregano, black pepper and salt. Stir mixture together and rub onto chicken. Refrigerate for 20 minutes or overnight.
- ✦ In a medium pot, heat 1 tablespoon of olive oil over medium high heat. Sauté onions and peppers until soft.
- ✦ Add celery root and recao. Cook for another 5 minutes.
- ✦ Add the chicken pieces and vegetable stock until the vegetables and chicken are just covered (you may not need all of the stock). Bring to a boil.
- ✦ Reduce the heat and simmer for 15 to 20 minutes or until chicken is completely cooked. Stir in the cilantro right before service.

## Did You Know?

Celeriac (celery root) is a delicious, satisfying root vegetable that is a good source of fiber.

