

Browned Butter Spaetzle

with Celeriac, Apple & Fresh Horseradish

Spaetzle is a classic side in German and Austrian cuisines. In this dish, though, it gets the spotlight. Its name translates to “little sparrows” — what the bite-sized, oddly crimped egg noodles were said to resemble, when made by hand. We’re dressing our spaetzle simply with browned butter. And we’re adding plenty of zestiness with chives, red onion and fresh horseradish, complemented by the tart-sweet touch of Granny Smith apple.



Ingredients

1¼ Cups Dried Spaetzle

1 Granny Smith Apple

1 Lemon

1 Pound Celeriac

1 Red Onion

1 Bunch Chives

Knick Knacks

2 Tablespoons Butter

1 1-Inch Piece Fresh Horseradish

Makes 2 Servings

About 620 Calories Per Serving

Cooking Time: 25 to 35 minutes



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Recipe #583

1



Cook the spaetzle:

Heat a large pot of salted water to boiling on high. Once boiling, add the **spaetzle**. Cook 12 to 14 minutes, or until tender. Drain thoroughly and set aside in a warm place.

2



Prepare the ingredients:

While the spaetzle cooks, wash and dry the fresh produce. Using a sturdy knife, peel and medium dice the celeriac. Peel and medium dice the apple. Peel the onion and cut into wedges; separate the layers. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Peel and finely grate the horseradish. Cut the chives into ½-inch pieces.

3



Cook the celeriac:

While the spaetzle continues to cook, in a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **celeriac**; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until browned and softened.

4



Add the apple & onion:

Add the **apple**, **onion** and **lemon zest** to the pan of celeriac. Cook, stirring occasionally, 5 to 7 minutes, or until softened. Transfer to a plate and set aside in a warm place. Wipe out the pan.

5



Brown the butter & add the spaetzle:

In the same pan used to cook the vegetables, heat the **butter** on medium-high until melted; cook, stirring occasionally, 15 to 30 seconds, or until it foams. Once the foam subsides, continue cooking, stirring occasionally and swirling the pan, 2 to 3 minutes, or until deep golden brown and fragrant. Add the **cooked spaetzle**; season with salt and pepper to taste. Cook, stirring occasionally, 2 to 4 minutes, or until lightly browned. Remove from heat.

6



Finish & plate your dish:

To the pan of spaetzle, add the **cooked celeriac**, **apple** and **onion**, the **juice of all 4 lemon wedges** and **all but a pinch of the horseradish**; season with salt and pepper to taste. Stir to thoroughly combine. Divide the **finished spaetzle** between 2 bowls. Garnish with the **chives** and **remaining horseradish**. Enjoy!