

Vegetarian Celeriac Salad Stuffed Avocado

Hands-on 10 minutes Overall 10 minutes

Nutritional values (per serving, 2 avocado halves): Total carbs: 23.8 g, Fiber: 14.9 g,

Net carbs: 8.9 g, Protein: 5.6 g, Fat: 54.3 g, Calories: 570 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app



Ingredients (makes 1 serving)

- 1 small celeriac (120 g/ 4.2 oz)
- 2 large avocados, halved (400 g/ 14.1 oz)
- 2 tbsp freshly squeezed lemon juice (30 ml)
- 2 tsp freshly grated lemon zest
- 4 tbsp [paleo mayonnaise](#) (60 ml/ 2 fl oz)
- Salt and freshly ground black pepper to taste

Instructions

1. Peel the celeriac. Using a grater with the smallest holes, finely grate the celeriac into a bowl.
2. Leaving a 1/4- to 1/2-inch (1/2 to 1 cm) layer of avocado along the insides of the skins, scoop the middle of the avocado halves out into a bowl with the celeriac.
3. Add the lemon juice, lemon zest, mayonnaise, salt, and black pepper and combine.
4. Fill the avocado halves with the mixture and enjoy!

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