

Potato & Celery Stir-Fry

PREP TIME: 5-10 MIN | COOK TIME: 5-10 MIN | SERVINGS: 2-4

INGREDIENTS:

- 2 Tbsp cooking oil
- 1 large or 2 small russet potatoes, sliced very thinly, french-fry style
- 3 stalks of celery, sliced very thinly, french-fry style
- 1/2 Tbsp dried scallions OR 1 fresh scallion, sliced (optional)
- 1 tsp vinegar (white, rice, or red wine type)
- Salt and pepper, to taste

RECIPE NOTES:

- For a filling meal, serve this with your favorite protein source (like a fried egg or tofu) and a carb.

DIRECTIONS:

- Heat oil in a large skillet over medium-high.
- Add celery and potatoes and cook for 2 minutes, stirring occasionally. Season with salt, pepper and scallions (if using). Stir and cook for another minute.
- Add vinegar and cook, stirring occasionally, for an additional 2-3 minutes or until veggies are softened and potatoes are easily pierced with a fork.
- Remove from heat and serve immediately. Refrigerate leftovers and enjoy within 4 days.



RECIPE FROM
YANGHAIYING (YOUTUBE)