Kohlrabi Curry
From – veggiecurious.com

2 Tbsp oil
½ onion, chopped
2 garlic cloves, chopped
1 Tbsp fresh chopped ginger
3-4 chilies (optional)
2 kohlrabi, peeled, quartered and sliced
garlic scapes, cut into 1-inch pieces
2 cups chard, washed and chopped
1 can lite coconut milk
2 Tbsp red (or green) curry paste
2-3 Tbsp peanut butter
scallions (for optional garnish)
salt
rice for serving

• In a medium sized pot, Sauté the onion, garlic, ginger and chilies in a neutral oil (canola, safflower) over medium high heat until browned.
• Add the kohlrabi, scapes and chard and continue to cook for another 3-5 minutes, until the chard wilts and the kohlrabi softens up a little; season with salt.
• Add the curry paste and coconut milk, then fill the coconut milk can about 1/2 way with water, swish it around to get any remaining coconut milk, and add to the pot. Stir until the curry paste is dissolved.
• After the mixture boils, lower heat to a simmer and stir in the peanut butter until dissolved.
• Cook for about 10 minutes. Taste and season as necessary with salt. Garnish with sliced scallions and serve over rice.