Roasted Kohlrabi

From – allrecipes.com

4 kohlrabi bulbs, peeled
1 Tbsp olive oil
1 clove garlic, minced
salt and pepper to taste
1/3 cup grated Parmesan cheese

• Preheat oven to 450 degrees.
• Cut kohlrabi into 1/4” thick slices, then cut each of the slices in half.
• Combine olive oil, garlic, salt and pepper in a large bowl.
• Toss kohlrabi slices in the olive oil mixture to coat.
• Spread kohlrabi in a single layer on a baking sheet.
• Bake until browned, 15 to 20 minutes, stirring occasionally in order to brown evenly.
• Remove from oven and sprinkle with Parmesan cheese.
• Return to the oven to allow the Parmesan cheese to brown, about 5 minutes.
• Serve immediately.

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