

Shaved Kohlrabi with Apple and Hazelnuts

From – www.bonappetit.com

½ cup blanched hazelnuts
2 kohlrabi, peeled, thinly sliced on a mandoline
1 tart apple, peeled, cored, thinly sliced on a mandoline
½ tsp finely grated lemon zest
1 Tbsp fresh lemon juice
1 Tbsp white wine vinegar or white balsamic vinegar
Kosher salt
½ cup torn fresh mint leaves, plus more for serving
1 Tbsp extra-virgin olive oil
2 oz Parmesan, shaved (about ¼ cup)

- Preheat oven to 350°.
- Toast hazelnuts on a rimmed baking sheet, tossing occasionally, until golden brown, 10–12 minutes. Let cool, then coarsely chop.
- Toss kohlrabi, apple, lemon zest, lemon juice, and vinegar in a medium bowl; season with salt.
- Add ½ cup mint and gently toss to just combine.
- Toss toasted hazelnuts and oil in a small bowl to coat; season with salt.
- Divide kohlrabi salad among plates and top with seasoned hazelnuts, Parmesan, and more mint.



For more recipes visit us at
www.HealthyHarvestFarmCSA.com