

Tangy Kohlrabi Slaw

From – *The Cleaner Plate Club*

1 kohlrabi – peeled and grated
3 carrots – shredded
1 head cabbage – chopped
½ onion – sliced
¼ cup mayonnaise
¼ cup apple cider vinegar
¼ cup honey
2 tsp Dijon mustard
½ tsp kosher salt
½ tsp black pepper

- Combine the kohlrabi, carrots, cabbage and onion in a large bowl and toss to blend.
- Whisk together the mayonnaise, vinegar, honey, mustard, salt and pepper in a small bowl.
- Pour the dressing over the vegetables and toss to mix.
- Cover and refrigerate for at least 2 hours before serving.



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