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.

For more recipes visit us at
www.HealthyHarvestFarmCSA.com