

6. ROASTED KOHLRABI WITH PARMESAN



Total Time:

30 min

Ingredients

- Kohlrabi
- Garlic butter/olive oil
- Salt, pepper
- Cayenne pepper (optional)
- Parmesan
- Parsley or other herbs

Instructions

- Peel kohlrabi and cut into 1-inch wedges; add to the pan with 2 tablespoons garlic butter, 3/4 teaspoon kosher salt and a pinch of cayenne. Stir occasionally, until tender and golden, about 20 minutes.
- Wash and chop up the tops of the kohlrabi.
- When the kohlrabi is soft enough to stick a fork through, toss with 3 tablespoons of parmesan, 1 tablespoon chopped parsley and the tops of the kohlrabi. Cook until the leaves have wilted.

For additional color and nutrition you can add carrots, beets, or other root vegetables to this dish.

Notes

Made by Sonny and Mariam

The butter and cheese tasted really good, with the kohlrabi."

- Sonny

