

Kohlrabi and Carrot Slaw

Ingredients:

- 1 large kohlrabi, or two smaller kohlrabies, stems trimmed
- 1/4 head purple cabbage
- 2 medium carrots
- 1/2 red onion
- 4 Tablespoons of cilantro, chopped
- 1/4 cup of golden raisins (optional)
- 1/4 cup mayonnaise or plain yogurt
- 1 Tablespoon of apple cider vinegar
- 1 Tablespoon of sugar (optional)
- salt and pepper, to taste

Directions:

- 1) Wash the kohlrabi, cabbage, carrots, and cilantro thoroughly. Grate the carrots, onion and kohlrabi, using a grater or a mandolin. Cut cabbage into thin strips. Combine kohlrabi, cabbage, carrots, onion, cilantro, and raisins in a large bowl
- 2) Mix mayonnaise/yogurt, vinegar, sugar, and salt in a small bowl and whisk together. Pour dressing over the vegetables and mix until the slaw is coated evenly
- 3) Refrigerate for several hours before serving

Recipe adapted from: <https://www.thekitchn.com/recipe-kohlrabi-and-carrot-slaw-recipes-from-the-kitchn-46627>

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Serves 4-6

Consider adding
apples, bell peppers,
radishes, or dried
cranberries, whatever
you and your family
like!!

