



Spicy Kohlrabi Salad

Adapted from *Joy of Cooking*

Ingredients

- 3 kohlrabi, peeled, sliced into matchsticks
- 1 Tbsp salt
- 2 Tbsp minced garlic
- 1 Tbsp crushed red pepper flakes
- 1 Tbsp honey
- 1 Tbsp apple cider vinegar
- 1 ½ Tbsp sunflower oil
- 1 ½ Tbsp toasted sesame seeds, crushed

Directions

- Mix salt & kohlrabi. Let sit for 30-45 mins.
- Drain & gently squeeze out excess liquid.
- Mix all other ingredients in large bowl & add kohlrabi, mix well.
- Let marinate for an hour.
- Serve at room temperature or chilled.
Will keep for several days in refrigerator.

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Ingredient checklist

PRODUCE

- Kohlrabi
- Garlic

GROCERY

- Apple cider vinegar
- Toasted sesame seeds
- Sunflower oil
- Honey

BULK HERBS & SPICES

- Red pepper flakes
- Salt

Serving Suggestions

Don't forget to utilize your favorite pantry spices, oils, or staple vegetables in order to make this recipe your own. Take advantage of what you already have in your refrigerator, like carrots, broccoli, toasted sesame oil, onions, etc.

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<http://viroquafood.coop/good-food/recipes/>



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