

Roasted Kohlrabi



Rated: ★★★★★

Submitted By: WSBLEND

Photo By: angeleyz

Prep Time: 10 Minutes
Cook Time: 20 Minutes

Ready In: 30 Minutes
Servings: 4

"Kohlrabi is simply roasted with garlic and Parmesan cheese."

INGREDIENTS:

4 kohlrabi bulbs, peeled	salt and pepper to taste
1 tablespoon olive oil	1/3 cup grated Parmesan cheese
1 clove garlic, minced	

DIRECTIONS:

1. Preheat an oven to 450 degrees F (230 degrees C).
2. Cut the kohlrabi into 1/4 inch thick slices, then cut each of the slices in half. Combine olive oil, garlic, salt and pepper in a large bowl. Toss kohlrabi slices in the olive oil mixture to coat. Spread kohlrabi in a single layer on a baking sheet.
3. Bake in the preheated oven until browned, 15 to 20 minutes, stirring occasionally in order to brown evenly. Remove from oven and sprinkle with Parmesan cheese. Return to the oven to allow the Parmesan cheese to brown, about 5 minutes. Serve immediately