



KOHLRABI COLESLAW

PREP TIME: 15 MINUTES

COOK TIME: NONE

MAKES: 6 SERVINGS

- 1 large kohlrabi
- 2 carrots
- 1/4 purple cabbage
- 1/4 cup mayonnaise
- 1 T vinegar (apple cider is best)
- 1 T sugar
- 1 tsp salt
- 4 T chopped cilantro



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Peel and core the kohlrabi. It is easy to cut out the hard center core if you cut it into quarters first, and then cut out the core like an apple. Shred the peeled and cored kohlrabi, carrots, and cabbage .

In a large bowl, combine the mayonnaise, vinegar, sugar and salt and stir until the sugar dissolves. Mix in the shredded vegetables . Top the coleslaw mix with the chopped cilantro. For best results, chill in a refrigerator for 2 hours and mix again before serving.

Source: <https://www.thekitchn.com/recipe-kohlrabi-and-carrot-slaw-recipes>