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Kohlrabi Slaw

INGREDIENTS:

- 1/3 cup canola mayonnaise
- 1/2 tsp. black pepper
- 1/4 cup red wine vinegar
- 1/4 tsp. salt
- 1 TB fennel seeds
- 1 1/2 lbs. kohlrabi, peeled
- 2 tsp. brown mustard
- 1/3 cup minced parsley
- 1/2 tsp. sugar
- 4 green onions, sliced

PROCESS:

Whisk the first 7 ingredients together in a bowl. Cut kohlrabi into julienne pieces, about 5 cups.

Add kohlrabi, parsley and onions to mayo mixture and toss to coat.

Refrigerate at least 1 hour.