

Roasted Kohlrabi

Rated: ★★★★★

Prep Time: 10 Minutes

Ready In: 30 Minutes

Submitted By: WSBLEND Cook Time: 20 Minutes

Servings: 2

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

INGREDIENTS:

2 kohlrabi bulbs, peeled

salt and pepper to taste

1-1/2 teaspoons olive oil

2 tablespoons and 2 teaspoons grated

1/2 clove garlic, minced

Romano cheese

DIRECTIONS:

You have scaled this recipe's ingredients to yield a new amount (2). The directions below still refer to the original recipe yield (4).

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 Romano cheese. Return to the oven to allow the Parmesan cheese to brown, about 5 minutes. Serve immediately.