

roasted kohlrabi strips

a mild and delicious flavor!

2 medium kohlrabi 1 tablespoon vegetable or olive oil ½ teaspoon garlic powder ½ teaspoon paprika ½ teaspoon salt

- Preheat the oven to 450° F.
 Remove the root and leaves from the kohlrabi. Peel off the outer layer.
 Cut the kohlrabi into strips and pat dry.
- 2. Toss the kohlrabi with oil, garlic powder, paprika and salt. Spread out on a metal baking sheet. Place in the oven and roast for 25 to 30 minutes. Turn a couple times while roasting.



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kohlrabi

2 medium kohlrabi 1 tablespoon vegetable or olive oil ½ teaspoon garlic powder ½ teaspoon paprika

1/4 teaspoon salt

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