



roasted kohlrabi strips

a mild and delicious flavor!

2 medium kohlrabi
1 tablespoon
vegetable or olive oil
¼ teaspoon
garlic powder
⅛ teaspoon
paprika
¼ teaspoon salt

1. 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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