



# Roasted Kohlrabi

4-6 servings

## INGREDIENTS

- 1 ½ pounds kohlrabi
- 1 Tbsp oil (olive oil recommended)
- 1 Tbsp garlic powder (optional)
- Salt

## DIRECTIONS

Preheat oven to 450°F.  
Cut off the green skin of kohlrabi and discard.  
Chop the kohlrabi into bite-sized cubes.  
Toss with oil, garlic and salt.  
Spread evenly on a baking sheet and roast in the oven (or toaster oven) for 30 - 35 minutes, stirring occasionally until browned.  
Enjoy!



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