



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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