



Kohlrabi Slaw

4-6 servings

INGREDIENTS

- 1 bulb kohlrabi, shredded or sliced into matchsticks
- 1 large carrot, shredded or sliced into matchsticks
- Small handful chopped parsley (optional)

Dressing:

- 1/4 cup mayonnaise
- 2 - 3 tsp mustard
- 1 Tbsp vinegar
- Salt and pepper, to taste

DIRECTIONS

1. Whisk dressing ingredients together. Set aside.
2. Peel kohlrabi and carrot, ensuring you have removed tough outer parts of the kohlrabi.
3. Slice vegetables thin and cut into matchsticks OR shred using a cheese shredder.
4. Add vegetables to dressing. Toss together to ensure everything is coated evenly. Season with salt and pepper, to taste.
5. Serve cold. Refrigerate leftovers.



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