

FOLDED HILLS

WINERY · RANCH · FARMSTEAD

KOHLRABI SLAW

Ingredients:

- 4 cups kohlrabi, cut into matchsticks
- 2 cups cabbage or cucumber
- ½ cup cilantro, chopped
- 2 scallions, chopped
- ½ jalapeño, minced
- ¼ cup olive oil
- 1 orange
- 1 lime
- ¼ cup honey
- ½ teaspoon salt
- 1 teaspoon rice wine vinegar

Directions:

Step 1: Trim and peel the kohlrabi. Cut into little matchsticks. Place in large bowl.

Step 2: Combine kohlrabi, cilantro, scallions, and jalapeño.

Step 3: Create dressing in a separate bowl. Whisk together olive oil, juice from squeezed orange and lime, honey, salt and rice wine vinegar. Refrigerate until ready to serve.

Step 4: Combine slaw and dressing. Enjoy!

Serving Suggestion:

Serve over fish tacos, or as a delicious side at a summer BBQ!

Pair with Lilly Rosé

Point phone camera at QR Code for more info.



SCAN ME

