

Kohlrabi Slaw with Cilantro and Lime

Slaw:

- 6 cups kohlrabi -cut into matchsticks or grated in a food processor - about three x 4 inch bulbs (can substitute sliced fennel, apple, jicama, cucumber, or cabbage for part of the kohlrabi for diversity)
- ½ cup chopped cilantro (one small bunch)
- half of a jalapeno - minced
- ¼ cup chopped scallion
- zest and juice from one orange
- zest and juice from one lime

Citrus Dressing :

- ¼ cup olive oil
- ¼ cup fresh orange juice (juice form one orange)
- 1/8 cup lime juice plus 1 T (juice from one large lime), more to taste
- ¼ cup honey (or agave syrup)
- ½ teaspoon kosher salt
- 1 tablespoon rice wine vinegar

Trim and peel kohlrabi. Cut off two ends. Cut in half from top to bottom. Thinly slice, rotate and slice again, making ¼ inch matchsticks.

Place in large bowl with chopped cilantro, scallions, jalapeño, lime zest, and orange zest.

Whisk dressing together in a small bowl. Toss with salad. Refrigerate until serving. Garnish with zest and cilantro. Will keep and be very good the next day.