

SHAVED KOHLRABI SALAD WITH APPLES & ALMONDS



TIME TO PREPARE

25 Minutes



COOK TIME

0 Minutes



4 SERVINGS



Ingredients

- 2 medium kohlrabi, peeled and thinly sliced on a [mandolin](#)
- 1 tart apple, such as Granny Smith or Crispin, peeled, cored and thinly sliced on a [mandolin](#)
- 1/2 tsp finely grated lemon zest
- 1 tbsp fresh lemon juice
- 1 tbsp [white balsamic vinegar](#) (or white wine vinegar)
- [Kosher salt](#)
- 1/2 cup torn fresh mint leaves, plus more for serving
- 1 tbsp [extra virgin olive oil](#)
- 2 oz Pecorino, shaved or crumbled feta cheese (about 1/4 cup)
- 1/2 cup slivered toasted almonds

Steps to Make

1. Toss kohlrabi, apple, lemon zest, lemon juice, and vinegar in a medium bowl; season with salt. Add 1/2 cup mint and gently toss to just combine.
2. Toss toasted almonds and oil in a small bowl to coat; season with salt.
3. Divide kohlrabi salad among plates and top with seasoned nuts, Pecorino, and more mint.