



Kohl Slaw

Robin Wheelright, [Vivienne Kitchen & Pantry](#)

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My Kohlrabi Slaw recipe is a coming together of inspiration from a number of sources. It's important to look at recipes as ideas to pick and choose from and alter to your taste, rather than always follow precisely. Kohlrabi is a wonderful seasonal veggie. I am happy to highlight it and bring something new to your summer potluck and picnics. Enjoy!

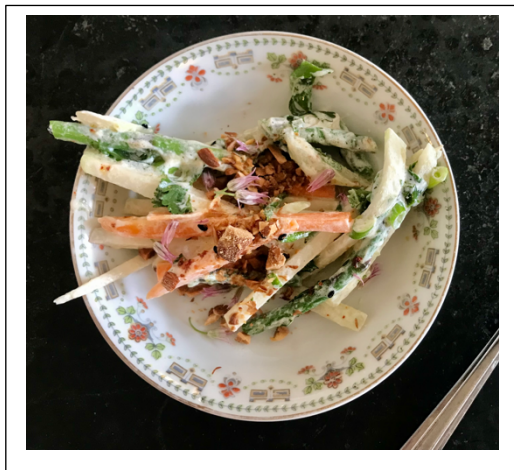
Yield: 4 big servings

Ingredients:

- 1 medium kohlrabi, julienned
- 3 carrots, julienned
- 2 scallions, chopped
- ½ bunch asparagus tips, blanched
- 3 sprigs mint, just the leaves
- 6 sprigs cilantro, just the leaves

Dressing:

- 1 cup yogurt
- ¼ cup sherry vinegar
- ¼ cup olive oil
- 2 t kosher salt, more to taste
- *Optional ingredients to fancify your slaw:*
 - Toasted black sesame seeds
 - ½ t sesame oil
 - ¼ cup toasted chopped hazelnuts or almonds
 - Pinch to ¼ t ground Aleppo pepper
 - Chive flowers



Directions:

Combine all ingredients in a large mixing bowl. In a small bowl whisk together dressing ingredients. Dress slaw and top with optional fancy ingredients.

