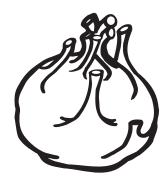
Sautéed Kohlrabi

Servings: 4

Rinse fresh vegetables under running water.

- 4 small kohlrabi, peeled and trimmed of leaves
- 1 teaspoon salt
- 1 medium onion, sliced
- 2 tablespoons butter or margarine
- 1 teaspoon crushed dried basil leaves or 1 tablespoon fresh chopped basil leaves
- 1. Wash hands and surfaces.
- Grate the kohlrabi and place in a colander. Sprinkle with salt and allow to sit 30 minutes. Squeeze water out.
- 3. Melt butter or margarine in a skillet. Add onions and brown.

- Stir in kohlrabi. Turn heat to low, cover and simmer for 10 minutes. Uncover and turn heat to medium. Cook another 2 minutes. Sprinkle with basil.
- 5. Refrigerate leftovers immediately.



Nutrition F	acts
servings per container Serving size	(181g
Amount per serving Calories	100
%	Daily Value
Total Fat 6g	8'
Saturated Fat 3.5g	18'
Trans Fat 0g	
Cholesterol 15mg	5
Sodium 660mg	29
Total Carbohydrate 12g	4
Dietary Fiber 6g	21
Total Sugars 6g	
Includes 0g Added Sugars	0'
Protein 3g	
Vitamin D 0mcg	0'
Calcium 65mg	6'
Iron 1mg	6
Potassium 522mg	10
*The % Daily Value tells you how much a	

Helpful Tips

- Use fresh, local veggies. Go online to find a farmers market at: seasonalandsimple.info or other Missouri local foods at: showmefood.org
- Kids don't always take to new foods right away.
 Offer new fruits and veggies many times. Give them a taste at first and be patient with them.
- Kohlrabi is a member of the cabbage family. It has a subtle sweet yet peppery taste.
- When buying kohlrabi, pick vegetables that are firm and solid. To prepare them for cooking, trim off the leaves and stems (which can be saved for a stir fry!) and slice or chop the bulb into bite-sized pieces.

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For more information, call MU Extension's Show Me Nutrition line at 1-888-515-0016. Running out of money for food? Contact your local resource center or go online to mydss.mo.gov/food-assistance

day is used for general nutrition advice