

The image features two purple kohlrabi roots with green leaves, set against a dark, textured background. The kohlrabi roots are round with a bulbous shape and a small stem at the top. The leaves are green with prominent veins. The text is overlaid on the left side of the image.

# KOHLRABI

## **How to store:**

Remove leaves and store roots in crisper drawer of the fridge.

## **How to prepare:**

Kohlrabi can be eaten raw, sauteed, steamed, roasted, or pickled. Greens can be used similar to collards greens.

## **Use it up:**

Make kohlrabi fries, slaw, or roast with other root vegetables.

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