

FARM STAND FRESH FOODS



Shaved Kohlrabi with Apple & Hazelnuts

Ingredients

- *1/2 cup blanched hazelnuts*
- *2 medium kohlrabi (about 2 lbs total), peeled, thinly sliced on a mandoline*
- *1 tart apple (such as Pink Lady or Crispin), peeled, cored, thinly sliced*
- *1/2 teaspoon finely grated lemon zest*
- *1 tablespoon fresh lemon juice*
- *1 tablespoon white wine vinegar or white balsamic vinegar*
- *Kosher salt*
- *1/2 cup torn fresh mint leaves, plus more for serving*
- *1 tablespoon extra-virgin olive oil*
- *2 ounces Pecorino de Fossa or Parmesan, shaved (about 1/4 cup)*

Directions

1. Preheat oven to 350F. Toast hazelnuts on a rimmed baking sheet, tossing occasionally, until golden brown. 10 - 12 minutes. Let cool, then coarsely chop.
2. 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.
3. Toss toasted hazelnuts and oil in a small bowl to coat; season with salt.
4. Divide Kohlrabi salad among plates and top with seasoned hazelnuts, Pecorino and more mint.
5. DO AHEAD: Hazelnuts can be toasted 1 day ahead; store airtight at room temperature