



## KOHLRABI MAC AND CHEESE

By Mandy Gerth

### Ingredients:

- 1 (8 ounce) box macaroni or pasta of choice
- 1/4 cup butter
- 1/4 flour of choice
- 1/2 teaspoon salt
- ground black pepper to taste
- 2 cups milk
- 2 cups cheddar cheese, shredded
- 3 kohlrabi peeled and shredded, about 3 cups

### Directions:

Preheat oven to 375.

Bring a large pot of lightly salted water to a boil. Cook elbow macaroni in the boiling water, stirring occasionally until cooked through but firm to the bite. Drain.

Melt butter in a saucepan over medium heat; stir in flour, salt, and pepper until smooth, about 5 minutes.

Slowly pour milk into butter-flour mixture while continuously stirring until mixture is smooth and bubbling, about 5 minutes. Add Cheddar cheese to milk mixture and stir until cheese is melted, 2 to 4 minutes.

Fold macaroni into cheese sauce with grated kohlrabi until coated.

Bake at 375 for 20 minutes.

### Seasonal Additions

Kohlrabi is a multi-season crop. We usually have it available June-July  
Late August- September

You can adjust this base Kohlrabi Mac & Cheese Recipe by adding an addition 2-4 cups of shredded seasonal veggies and sauteed onions.

Early Summer:

-chopped green onions, chopped mini onions, sauteed garlic scapes, shredded salad turnips

Summer:

-shredded carrot, sauteed onions, shredded green cabbage

Fall:

-sauteed garlic, shredded rainbow carrots, shredded black radish and/or watermelon radish, shredded purple top turnip.

