

KOHLRABI FRIES

INGREDIENTS

- 1 large kohlrabi - peeled
- 1 tbsp. extra virgin olive oil
- 3 tsp. smoked paprika
- Fine sea salt
- Ground pepper

PREPARATION

1. Preheat the oven to 425°F.
2. Trim the kohlrabi into thin french fry shaped slices
3. Spread the kohlrabi slices out on a baking tray
4. Drizzle over the olive oil, sprinkle smoked paprika, and season with salt and pepper, generously. Toss well to coat thoroughly.
5. Bake in the oven for 10-15 minutes and then flip over. Bake for another 10-15 minutes or until browned, flipping every 5 minutes if necessary.
6. Serve warm and enjoy!

