

# KOHLRABI & CHORIZO TACOS

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## Ingredients

2 large or 3 medium  
Kohlrabi, about 2  
pounds

3 medium Salad Onion,  
white & pale green  
parts only

4 ounces Dry Chorizo

1 Tablespoon Blended  
Oil

24 + small Corn  
Tortillas

1 Avocado, sliced into  
12 sections

12 small sprigs of  
Cilantro,

1 large Lime, cut into  
wedges

## Directions

Slice off the top and bottom of kohlrabi bulb and peel the skin. Slice in half from top to bottom, place cut side down and then slice into half-moons. Keep several slices together and then lay on side to slice into thin pieces that look like a French fry.

Next, slice the onion thinly into rounds and finally the chorizo into small dice, about ¼ inch in size.

Heat oil in a skillet over medium-high temperature and when hot add sausage, onion and kohlrabi, stirring to combine and seasoning with salt & pepper. Allow to cook for a minute at a time without stirring so that the vegetable gets a little color and the fat renders from sausage. Total cook time is only about 6 or 8 minutes- the kohlrabi should be softened but not broken apart.

Meanwhile heat a grill or use a *dry* pan and lightly toast tortillas and lime wedges for serving. When ready, stack 2 tortillas and mound a little kohlrabi & sausage on each, followed by an avocado slice and cilantro leaves.

Serve with rice and a tomato salad for a late Spring supper.