

# KOHLRABI LEAF SLAW with GINGER DRESSING

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## Ingredients

1/3 Cup Rice Wine  
Vinegar

2 Tablespoons Honey

2-inch piece of fresh  
Ginger

1/2 teaspoon Salt

1/8 teaspoon White  
Pepper

1/4 Cup Grapeseed Oil

8 ounces Kohlrabi  
leaves, washed & stems  
removed

1/4 head Red Cabbage

1 medium Carrot,  
peeled

1 large Apple, any  
variety

1/2 Lemon for juicing

## Directions

Prepare dressing by peeling the ginger and cutting into fine slivers about 1/2 inch long and as thin as possible.

Transfer into a small bowl and pour in rice wine vinegar, honey, salt and pepper and whisk until the honey is dissolved.

Slice kohlrabi leaves, cabbage & carrot thinly and place in a large serving bowl.

Dice apple into 1/4 inch pieces and dress with fresh squeezed lemon juice before adding to vegetables.

Pour over dressing and toss to combine.

Chill in the refrigerator for at least 20 minutes before serving.