

Kohlrabi and Carrot au Gratin



 Vegetarian

Wondering what to do with all that kohlrabi? This is the recipe for you!

Ingredients:

- 3 medium kohlrabies, peeled and sliced
- 4 medium carrots, sliced
- 1 small onion, chopped
- 3 tablespoons butter
- 2 tablespoons local whole wheat flour
- salt and black pepper to taste
- 1 ½ cups local milk
- 1 tablespoon lemon juice
- 1 small handful fresh parsley, minced
- ¾ cup soft bread crumbs
- ¼ cup parmesan cheese, grated

1. Preheat oven to 350°F.
2. Boil kohlrabies and carrots until tender, then drain and set aside.
3. In a large skillet over medium-high heat, sauté onion in butter until golden brown. Stir in flour, salt, and pepper, then whisk in milk.
4. Bring to a boil and stir until thickened.
5. Remove from heat, stir in vegetable mixture, parsley, lemon juice.
6. Place mixture into greased baking dish and sprinkle bread crumbs and parmesan cheese on top.
7. Bake for 20-25 minutes or until golden brown.