

Kohlrabi and Carrot Bake

From www.tasteofhome.com

3 medium kohlrabies, peeled and sliced
4 medium carrots, sliced
1/4 cup chopped onion
3 Tbsp butter, divided
2 Tbsp all-purpose flour
1/2 tsp salt
Dash pepper
1-1/2 cups 2% milk
1/4 cup minced fresh parsley
1 Tbsp lemon juice
3/4 cup soft bread crumbs

- Place kohlrabies and carrots in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 15-20 minutes or until tender. Drain well; set aside.
- In a large skillet, saute onion in 2 Tbsp butter until tender.
- Stir in the flour, salt and pepper until blended.
- Gradually whisk in milk. Bring to a boil; cook and stir for 2 minutes or until thickened.
- Remove from the heat. Stir in the vegetable mixture, parsley and lemon juice. Transfer to a shallow 2-qt. baking dish coated with cooking spray.
- In a small skillet, melt remaining butter over medium heat. Add bread crumbs; cook and stir for 2-3 minutes or until lightly browned. Sprinkle over vegetable mixture.
- Bake, uncovered, at 350° for 20-25 minutes or until heated through.



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