

# Kohlrabi Curry

From – *veggicurious.com*

2 Tbsp oil  
½ onion, chopped  
2 garlic cloves, chopped  
1 Tbsp fresh chopped ginger  
3-4 chilies (optional)  
2 kohlrabi, peeled, quartered and sliced  
garlic scapes, cut into 1-inch pieces  
2 cups chard, washed and chopped  
1 can lite coconut milk  
2 Tbsp red (or green) curry paste  
2-3 Tbsp peanut butter  
scallions (for optional garnish)  
salt  
rice for serving

- In a medium sized pot, Sauté the onion, garlic, ginger and chilies in a neutral oil (canola, safflower) over medium high heat until browned.
- Add the kohlrabi, scapes and chard and continue to cook for another 3-5 minutes, until the chard wilts and the kohlrabi softens up a little; season with salt.
- Add the curry paste and coconut milk, then fill the coconut milk can about 1/2 way with water, swish it around to get any remaining coconut milk, and add to the pot. Stir until the curry paste is dissolved.
- After the mixture boils, lower heat to a simmer and stir in the peanut butter until dissolved.
- Cook for about 10 minutes. Taste and season as necessary with salt. Garnish with sliced scallions and serve over rice.



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