

Kohlrabi Rice

From – *food.com*

1 medium onion, finely chopped
2 Tbsp corn or olive oil
2 cups peeled cubed kohlrabi
1 cup cubed lamb (small cubes)
1 tsp curry powder
1/2 tsp ground black pepper
2 cups cooked basmati rice

- Heat the oil in medium pot, fry the onion in the hot oil till tender.
- Add meat cubes and cook on high heat until the meat changes its color.
- Add the kohlrabi cubes and cook for additional 5 minutes.
- Add water to the pot until it is 1/2 inch over the mixture add spices and salt to taste.
- Boil till the meat and kohlrabi are tender.
- Let the mixture on heat until all the liquids are almost gone (we need a little moisture to incorporate the mixture with the cooked rice).
- Add the rice gradually to the meat and kohlrabi mixture and mix them together until they are well incorporated.



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