

# Kohlrabi Fries

### Ingredients:

2 pounds of kohlrabi, skinned and cut into matchsticks no larger than a finger

1 tablespoon lemon juice

1 teaspoon soy sauce or tamari

2 tablespoons olive oil

6 tablespoons brown rice flour or white flour

1/2 teaspoon garlic powder

1/2 teaspoon chili powder

1/8 teaspoon salt



Directions:

1. Preheat the oven 425°
2. Line a rimmed baking sheet with parchment paper or foil.
3. Mix together the flour, spices, and salt in a small bowl.
4. Toss together the lemon juice, soy sauce, and olive in a large bowl and add the kohlrabi.
5. Sprinkle the spice mixture over the kohlrabi and mix until everything is all well coated.
6. Spread the kohlrabi over the baking sheet
7. Bake for about 30 minutes, turning half way through, or until the fries are golden and slightly crispy.
8. Serve warm and with your favorite dipping sauce.